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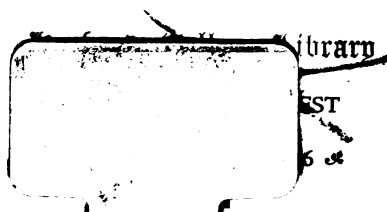
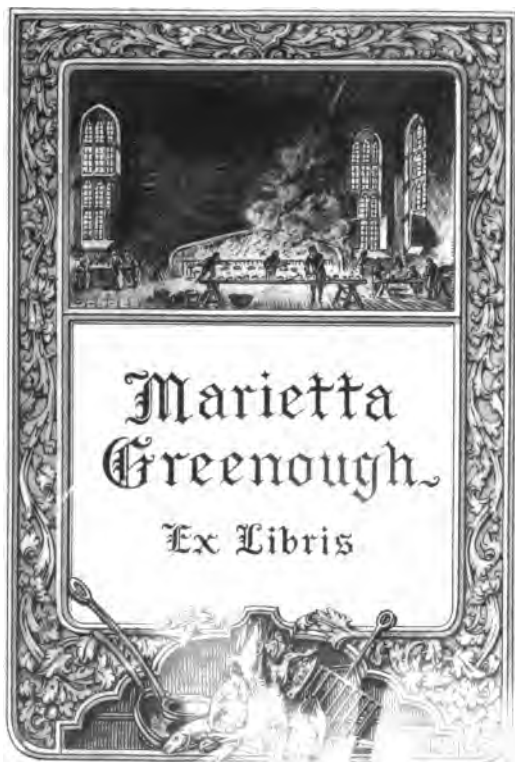
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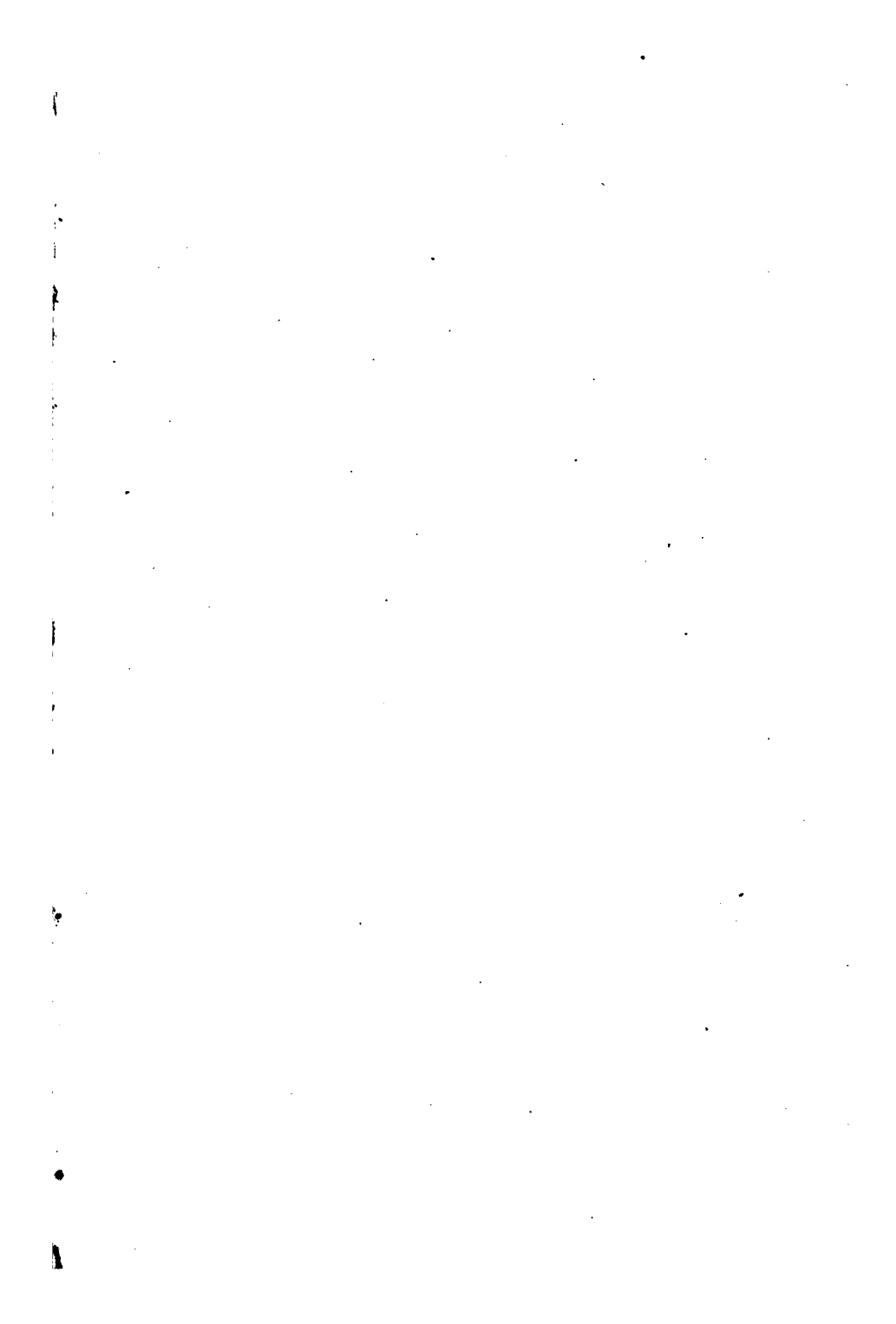
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218



Marietta Greenough





Appletons' Home Books.

HOUSEHOLD HINTS.

BY

EMMA WHITCOMB BABCOCK.

"Domestic events are certainly our affair."

EMERSON.

NEW YORK:

D. APPLETON AND COMPANY,

1, 3, AND 5 BOND STREET.

1881.

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P R E F A C E.

THIS little book aims to help the young house-keeper who comes to her new duties without much preparation, and with no one to advise or assist her.

The hints and suggestions I have found helpful in my own work, and have learned their value through experiences not always sweet.

E. W. B.

*To the memory of one who "filled the common
ways of life with the reflection of some far-off
brightness."*

CONTENTS.

<p>I. INTRODUCTORY..... PAGE 9</p> <p style="padding-left: 40px;">II. BREAD, TEA, AND COFFEE.</p> <p>Bread..... 14</p> <p>Potato yeast..... 15</p> <p>Warm-weather yeast..... 16</p> <p>Brown bread..... 16</p> <p>Graham bread..... 17</p> <p>Rusks..... 17</p> <p>Buns..... 17</p> <p>Rolls..... 18</p> <p>Graham gems..... 18</p> <p>Corn bread, or Johnny cake..... 18</p> <p>Baking powder biscuit..... 18</p> <p>Rock biscuit..... 18</p> <p>Alice's muffins..... 18</p> <p>Tea..... 19</p> <p>Coffee..... 19</p> <p style="padding-left: 40px;">III. MEATS, SOUPS, AND FISH.</p> <p>Beefsteak..... 21</p> <p>Roast beef..... 21</p> <p>Beef omelet..... 22</p> <p>Baked beef..... 22</p> <p>Beef tea..... 22</p> <p>Roast lamb..... 22</p> <p>Veal pot-pie..... 23</p> <p>Pressed veal..... 23</p> <p>Broiled pork..... 23</p> <p>Corned beef..... 23</p> <p>Beef's liver..... 23</p> <p>Fried liver..... 23</p> <p>Ham..... 24</p> <p>Fried pork..... 24</p> <p>Fricassee chicken..... 24</p> <p>Roast chicken..... 24</p> <p>Smothered chicken..... 24</p> <p>Fried chicken..... 24</p>	<p style="text-align: right;">PAGE</p> <p>Chicken pie..... 24</p> <p>Pressed chicken..... 25</p> <p>Roast turkey..... 25</p> <p>Roast duck..... 26</p> <p>Quail..... 26</p> <p style="text-align: center;"><i>Gravies.</i></p> <p>Gravy without milk..... 26</p> <p>Gravies for fowl..... 27</p> <p>Milk gravy..... 27</p> <p style="text-align: center;"><i>Soups.</i></p> <p>Beef soup..... 27</p> <p>Beef soup, with vegetables..... 27</p> <p>Tomato soup..... 27</p> <p>Lamb, veal, and turkey soups... 27</p> <p>Clam soup } See SHELL FISH.</p> <p>Oyster soup }</p> <p style="text-align: center;"><i>Fish.</i></p> <p>White-fish..... 28</p> <p>Baked white-fish..... 28</p> <p>Salmon..... 28</p> <p>Mackerel..... 28</p> <p>Codfish..... 28</p> <p>Fresh codfish..... 29</p> <p style="text-align: center;"><i>Shell Fish.</i></p> <p>Oyster soup..... 29</p> <p>Scalloped oysters..... 29</p> <p>Oysters broiled..... 29</p> <p>Fried oysters..... 30</p> <p>Oyster fritters..... 30</p> <p>Clam fritters..... 30</p> <p>Clam soup..... 30</p> <p>Fried lobster..... 30</p>
--	--

CONTENTS.

7

	PAGE		PAGE
Imperial cake.....	59	To preserve old stockings.....	71
Feather cake.....	59	Marking handkerchiefs.....	71
Cream puffs.....	59	Saving thread.....	72
Annie's cake.....	59	To color old gold.....	72
Fruit cake without eggs.....	60	To keep lamp chimneys clean....	72
Bread cake.....	60	Scraping kettles.....	72
Hattie's loaf cake.....	60	Stale crackers.....	72
Measure pound cake.....	60	To "try" cake.....	72
Maggie's cookies.....	60	Washing colored clothes.....	73
Sarah's cookies.....	60	To protect the dress.....	73
Ginger snaps.....	61	Putting up curtains.....	73
Almond cookies.....	61	Window gardens.....	73
Hickory-nut cookies.....	61	To start a fire.....	74
Custard.....	61	How to use the oil stove.....	74
Floating islands.....	61	Cleaning gloves.....	75
Sweat cream.....	62	To clean mica.....	75
Spanish cream.....	62	New kettles.....	76
Aunt Lib's custard.....	62	How to boil custard.....	76
Frosting.....	62	Blackening stoves.....	76
Common frosting.....	62	No zinc under the stove.....	77
Candy.....	63	Washing dishes and making hard soap.....	77
Pop-corn balls.....	63	To keep black gloves from crack- ing.....	78
Chocolate caramels.....	63	How to wash flannels.....	78
Cocanut caramels.....	63	How to make an ottoman.....	79
White candy.....	63	Slippers.....	79
Molasses candy.....	64	Curtains.....	79
Tirza's chocolate creams.....	64	Furniture covers.....	80
VIII. FRUIT.		Toilet cushions.....	80
Peaches.....	66	New fringe out of old.....	81
Quinces.....	66	Cleaning tinware.....	81
Quinces and sweet apples.....	66	Reading, and washing dishes.....	81
Baked quinces.....	66	Window shades.....	82
Currants.....	67	Scrap bags.....	82
Spiced currants.....	67	Sewing on buttons.....	82
Grapes spiced.....	67	To keep boys and girls at home..	82
Plums.....	67	Burlap mats.....	83
Pears.....	67	Something warm for supper.....	83
Citron preserved.....	68	Table covers.....	83
Berries.....	68	Pretty ornaments.....	84
Apples.....	68	Finding places for things.....	84
Fried apples.....	68	Don't waste the juice left in cans.	85
Apple butter.....	68	Home-made work-baskets.....	86
Currant catsup.....	69	Hair receivers.....	86
Gooseberry catsup.....	69	Shaving cases.....	86
Spiced gooseberries.....	69	Worm remedy.....	86
Grape pickles.....	69	Washing towels.....	87
Quince jelly.....	69	How to polish a stove.....	87
Apple jelly.....	70	The use of varnish.....	88
Crab apples.....	70	One way to use a slate.....	88
Wine jelly.....	70	To make hard water soft.....	88
Elderberry jelly.....	70	Planting flower seeds.....	88
IX. MISCELLANEOUS HINTS.		Lining for stair carpets.....	89
Care of silver.....	71	Covering for closet floors.....	89
Care of stockings.....	71	Coal ashes to scour with.....	89
Putting away stockings.....	71	To garnish the platter.....	90
		The use of a raw egg.....	90

	PAGE		PAGE
How to triumph over absent-mindedness	90	Children's rights	118
To keep pie-crust	91	Discontented women	115
An economical crumb-cloth	91	Breaking dishes	117
Use for a Japanese umbrella	91	Social winter nights	119
How to make a sand-bag	91	Why girls do not marry	121
Putting away woolen clothes	92	Trying visitors	122
		Eating between meals	124
X. TALKS UPON VARIOUS SUBJECTS.		Have only what you can afford ..	126
Love of change	92	Dress in the kitchen	127
Hospitality	93	A kitchen motto	128
The old-fashioned parlor	95	About good cooks	129
Order	97	Absurd advice	131
Supervision	98	Talking about children in their presence	132
Sympathy for children	100	Do not wait for a convenient season	133
"Change is rest"	101	What shall we do with our old clothes?	134
Mistaken kindness	102	Hands off!	135
The changes of time	104	Cheerful meals	136
A bad habit	106	Married, but not mated	139
Autumn pleasures	108	Punishment of children	141
Sunshine in the home	109	Do not promise lightly	143
House cleaning	110		
Christmas gifts	113		

HOUSEHOLD HINTS.

I.

INTRODUCTORY.

THERE is nothing more discouraging to the young housekeeper than her first attempts at mastering the details of her work ; she looks with amazement at the calm faces of her friends, who seem, somehow, to have made the secret their own. By and by she finds out for herself that it may all be summed up in these words : Eternal vigilance is the price of a well-kept house. Eternal vigilance ! the spider, the moth, the flour-bug, the red ant, and the black ant demand it. She thinks that if somebody had framed it for her motto instead of "God Bless our Home," or "Eat, Drink, and Be Merry," she might have got on better.

One of the first things she learns is that system is absolutely necessary—not the relentless system which decrees that Friday shall be sweeping day though the heavens should fall, but which considers calmly the whole business to be dispatched, portions out the work as wisely as possible, and then adheres to the plan as closely as may be. Of course, at first mistakes will be made, but this comforting assurance may be kept in mind, that housekeeping does not come by instinct to anybody. However easily some may seem to get along with it, they have acquired that ease by hard and varied experience.

If one is intensely in earnest about becoming a good housekeeper, occasional failures will help on the work ; an ordinarily bright young woman will only once steam brown bread in an ungreased tin, or build a hot fire with a new oilcloth under the stove, and leave no ashes under the fire in the stove.

"Some people have the knack of doing these things," said a lady the other day, "while I—well, it is with house-keeping as it used to be with arithmetic—I have no gift. You know there are people who can not do anything with figures." Of course there is a difference in people after due allowance has been made for education, but many would be surprised if they were told that the reason why they can not do certain things is because they have never really tried. Herein lies the secret of the poor performance of common duties that we frequently see ; the woman is content to leave the more serious matters in life as the girl left her arithmetic—with the poor consolation that she is not elected to do anything with figures, and she is likely to regard those able to accomplish creditably the tasks set before them as having a certain mysterious knack—a "sleight of hand" way of getting along with them.

It is wonderful to see how much ingenuity is displayed by some women who, with very little money, are always dressed in perfect taste, and, with no apparent effort, keep old furniture from looking shabby, old carpets and curtains fresh and bright, but these things are accomplished by much thought and a great deal of hard work. Nothing helps a person to do things like doing them ; and it is a fact that in time one who has an actual distaste for house-work may come to regard her kitchen as a laboratory in which careful manipulations will produce exact results. One seeing only these results is not very much to blame for thinking them brought about in some magical way. It has sometimes seemed as if more hard brain-work was done

during house-cleaning and spring sewing than would suffice to produce a tolerably good history of the State of New York. It would be easier to write a poem than to turn an old carpet so that every spot and worn place will come where it can be covered with a suitable piece of furniture, or to make a new coat for the boy out of the old soiled one of his father's. These efforts of genius will probably never be appreciated or estimated at their true value, but there is discipline to be had from them which, in the great economy of nature, will surely count for what it is worth.

A source of trouble to one beginning to keep house is the fact that, after she has done the best she knows how, her housekeeping reminds her of the action of a scale; when the front steps, parlor, and sitting-room are up, the back steps, kitchen, and pantry are down. It may be a comfort to her to know that in the best regulated families, where one woman does all the work, this sometimes occurs, but experience helps to remedy the matter somewhat.

Beginning after breakfast, let the table be cleared, the food all put away, and the dishes placed in an orderly way on the kitchen table. The tank should be filled with water, and the fire all right to keep the water hot, while she goes to the front part of the house and does the necessary work there, not neglecting anything which in the event of a visitor will cause her annoyance.

Get all the work as soon as possible narrowed down to the kitchen. This plan should be pursued regularly; the day on which it is departed from will be one of defeat and humiliation. She is certain to have one or more neighbors who have plenty of help, and who enjoy running in to chat with her in the morning.

If it can not be avoided, she can wash the breakfast dishes and attend to the lamps while cooking the dinner.

It must not be understood that by pushing all the work back into the kitchen this room is to be neglected. Above

all things, keep the kitchen clean ; in a great measure the health of the family depends upon this. A pleasant kitchen, convenient and inviting, is an inspiration to thorough work ; better meals will be prepared there, and all that it costs to make this workshop what it should be will be amply paid for by the increased happiness of the faithful housewife, and, through her, to each member of the family.

One of the best things about housekeeping is that it requires the exercise of the highest faculties of the human mind ; we see women every day who are statesmen in the wise management of their affairs, calm, independent, and self-possessed in emergencies. Some of the best traits of character are constantly cultivated. If any class of women can be said to have virtues thrust upon them, it is the housekeeper of our day.

If every woman would set it before her as an aim worthy of all that is strongest and best in her to conduct a well-ordered home, a great deal of happiness and real beauty would be gained. How many faces once lovely are transformed by the addition of those wicked little lines about the eyes and mouth which come from having fretted over necessary work ! work, too, which, if properly engaged in, would not injure the doer. There are times, probably, when the happiest wife and mother thinks with longing of Thoreau's housekeeping at Walden Pond, and admires his resolution in throwing the fragments of limestone, with which he had ornamented his desk, out of the window when he found they must be dusted every day ; but there is absolutely no use in fretting over petty annoyances, and, since the danger of falling into the habit is great, every sensible woman will endeavor to look on the bright side of all her troubles. Suppose that baked potatoes should be eaten the moment they are done, and an important member of the family, knowing the dinner hour, is late ; do not worry over the matter ; every such little worry indulged in

is like a chisel deepening the lines, perhaps, already formed by some real trouble.

One of the most difficult and also one of the most necessary lessons for a housekeeper to learn is, that, in order to be successful, she must assert her individuality ; it is useless to try to please everybody. It is surprising to notice how many things in our homes are done directly with " an eye single " to our neighbors.

In housekeeping, as in religion, endeavor to have a reason for the faith that is in you, and then go ahead. Study your work and your own strength, do the best you can, and be content with that ; learn to be willing to be condemned for your ways of doing, providing that they are right. To be independent is a great virtue, not only in matters of taste, in decoration, and the choice of furniture, but in all that pertains to the welfare of the household, in the hours for meals, in the hours for sleeping and waking.

If the smoke does rise from a neighbor's chimney one or two hours earlier or later than from your own, do not regard that as an infallible indication of the amount of work done in that dwelling.

Emerson strikes the key-note when he says that " the vice of our housekeeping is that it does not hold man sacred," and that " persons are treated too much as things." The criticism is just. Who can not recall homes which seem to be maintained with reference to other ends than that of the comfort and well-being of those who live in them ?

There is nothing more interesting or beautiful than a home which, in all its appointments, reveals the character of its inmates ; which has, as Bishop Butler says, " a certain physiognomy of its own." Such a home is a blessing to those whose happy fortune it is to be born into it, and it is a means of culture to the community in which it stands.

It is possible to possess such a home—this is not an idle dream—since it does not depend upon great genius or great wealth, but upon the spirit with which its duties are met and performed ; upon the soul which animates its body.

II.

BREAD, TEA, AND COFFEE.

ALMOST every young housekeeper starts out with the conviction that she will be obliged to bury or throw away the first barrel or two of flour which her husband will buy, and which she will make up into uneatable bread. She has heard so much of the importance of having good bread, and the mysterious difficulties in the way of making it, that she fears it is something beyond her, and expects to succeed only after repeated failures. Now, this is all wrong ; it is not difficult to make good bread ; and there is no reason why the first loaf she makes should not be creditable, if she takes the precaution to use good flour and good yeast. She can easily ascertain what flour is used by some good cook of her acquaintance, and the yeast she can make herself.

Of course, if she is wholly inexperienced, she will have to use a great deal of care in making and baking the bread ; she will have to watch the oven closely, and learn to keep a steady fire.

Bread will not bake itself, as she may be inclined to think from having noticed the ease with which older cooks manage the baking. For a time she will be obliged to give undivided attention to every little detail.

Start the bread the night before it is to be baked. Take a six-quart pan a little more than half full of flour, make a little hollow in the center, take (for three loaves, or for two

loaves and one tin of biscuits) a small cupful of yeast—if the yeast is fresh, less will do—and a pint of lukewarm water ; stir in and make a sponge in the hollow in the flour, cover the pan with a clean paper, and a cloth over that ; in winter set it in a warm room, in summer in a cool one. In the morning, early, mix the whole of the flour with the sponge, adding enough lukewarm water to make the dough the proper consistency ; knead it thoroughly with your knuckles, not with the ends of your fingers ; let it rise, and when very light mold it quickly, and with light touches, into loaves, and put into pans which are warm and buttered. An ordinary-sized loaf needs baking about forty-five minutes ; the last five minutes the oven door may be left open, if there is the least danger of the bread being browned too much. When you take it out of the oven turn the loaves topside down in the hot tins, and allow them to stand a few minutes, and you will find that the crust is tender and cuts easily. If you like potatoes in the bread, mash about two for the quantity of bread spoken of here, and put in when you start the bread-sponge. Biscuits need baking about twenty minutes ; add a little lump of butter to the bread-dough and knead longer. They may be turned in the hot tins, or be rubbed over the top with butter.

Potato Yeast.—Take six good-sized potatoes, about a quart of water, a large handful of hops in a little bag, a tablespoonful of sugar, and one of salt ; put all together and cook till the potatoes are soft enough to mash readily ; then take them out, mash the potatoes, and stir in with them a pint of flour ; when the flour is thoroughly mixed with the potatoes, so that there will be no danger of lumps, put this into a clean tin pan and set on the stove ; then pour over it the hot water in which the potatoes and hops were boiled ; put it in a little at a time. If the water has boiled away so that you haven't enough to make nearly a quart,

pour in boiling water from the tea-kettle (which, by the way, should always be on the stove with plenty of hot water in whenever you are cooking anything). Have, when the yeast is done, nearly two quarts; cook it until it is as thick as boiled custard. This will be ready for use in a day or two.

Warm Weather Yeast.—Take a handful of hops and put into a pint of cold water; let the water come to a boil, but do not let it boil, as an undesirable substance is then extracted from the hops. Put two large potatoes into a pint of water, boil until soft, then take out and mash thoroughly; stir two tablespoonfuls of flour and one of sugar into the potato, then add the water the potatoes were boiled in, and the hop-water; if less than a quart, fill from the tea-kettle, stir well, and when cool add three tablespoonfuls of yeast; put into a jug, cork, and set in a convenient place in the pantry; shake well every morning; on this command hangs all the virtue of the yeast. Use less of this than of ordinary baker's yeast; about half the quantity will do. Yeast which will keep well in summer is something greatly to be desired. The recipe here given supplies a need long felt by those who do not like yeast-cakes.

The yeast and white bread question being settled, you can proceed to try other kinds of bread. It is desirable to have a variety, especially if there are children in the family, that the needs of their growing bodies may be supplied. Corn meal and Graham are excellent, and especially good to help make strong and white teeth.

Brown Bread.—Two cups of meal, one of flour (white or Graham may be used), one cup of sweet milk, one of sour, two tablespoonfuls of molasses, one teaspoonful of bi-carbonate of soda, and a pinch of salt. Sometimes when making it I find that I haven't any sweet milk, and so use water in place of it. Of course the milk makes it more nourishing. This should be well beaten; be sure that there are

no lumps of flour left, and that the soda is entirely dissolved. Put into a two-quart basin, which must first be thoroughly greased. Steam the bread one hour; then set it in the oven to dry and to brown; any time from fifteen minutes to half an hour will do; this will depend on the state of the oven.

Graham Bread.—Take some of your white bread-sponge—the quantity to depend upon how much you wish to make; to enough of the sponge for one loaf add a cup of molasses and a little warm water; stir (not knead) the Graham flour into it; make the dough a little stiffer than that for corn bread; let it rise, and bake it in a slow oven. Another way, which has the advantage of being made quicker than the other, is to take two cups of Graham flour and one cup of white flour, one cup of sour milk, one cup of molasses, one teaspoonful of soda; stir it thoroughly and put into a well-buttered tin, steam two hours, then dry off in the oven.

Rusks, which are nice warm for supper or cold for dinner, are easily made. Take one pint of bread-sponge, one egg, one cupful of sugar, half a cupful of sweet milk, half a cupful of butter, and two teaspoonfuls of baking powder; stir all thoroughly together, and let it rise till very light; knead it down again and let it rise, then mold into biscuits about the size of an egg, put them quite close to each other in the tin, and let them rise; when very light, bake them a little longer than common biscuits, and until the top is a dark brown.

Buns.—Three cups of sweet milk, one cup of yeast, one cup of sugar. Mix soft at night. In the morning add one cup of butter, part of a cup of sugar, a bit of soda; then mix, put in the pans, and let rise till quite light. Bake same as rusks. Currants may be added if you like, and when they are, and the buns served warm, they are said to resemble closely the tea-cakes made by Mrs. Southey,

which Shelley, having once tasted them, requested his wife to serve for supper for ever after.

Rolls.—One pint of scalded milk, let it cool, and add two tablespoonfuls of sugar, two of lard, two of yeast, a little salt. In winter, mix the batter over night; in summer, mix early in the morning. When light, knead and let it rise, then add a lump of butter, and make into the desired shape. Bake in a quick oven for twenty minutes. Nice rolls may be made by taking part of your bread-sponge and adding a lump of butter.

Graham Gems.—Take three teacups of water, four and a half cups of Graham flour; beat together for five minutes. Have your gem pans hot, put in each a little bit of butter, fill the pans even full of the batter. Bake twenty minutes in a hot oven. This quantity will fill the pans twice.

Corn Bread, or Johnny Cake, baked in gem pans is delicious for breakfast. Johnny cake is made by taking about two cups of meal, one egg, a tablespoonful of molasses, sour milk enough to mix the meal with, a teaspoonful of soda, and a little salt. If you choose you can add a little flour, and use sugar in place of molasses.

Baking Powder Biscuit.—To a quart of flour allow three teaspoonfuls of baking powder, sift thoroughly into the flour, add a small lump of butter, mix with milk or with milk and water, roll as soft as possible, and bake in a hot oven.

Rock Biscuit.—Two cups of butter, two cups of sugar, two eggs, one teaspoonful of cinnamon, one cup of raisins, mix stiff, roll out and bake as you would cookies, only do not roll them quite so thin. Before rolling out the dough, pick it with a fork to give it a rough look.

Alice's Muffins.—One cup of sour milk, one egg, a little shortening, a teaspoonful of soda, less if the milk is not very sour. Make a thick batter, add a little salt. Bake in gem pans, or if you have not these you may use patty pans;

but I would get the gem pans ; you will save so much time whenever you bake, and run less risk of burning your hand and wrist. It pays in the end to get all these little improvements.

Tea.—One of the most surprising things one constantly meets is to find that the people who have the same duties to perform day after day, or year after year, do not improve in their manner, or even once blunder into the right way of doing them. Nothing is more easily made than good tea, and yet how seldom away from home does one enjoy delicately fragrant tea, which Hawthorne calls “an angel’s gift,” and which Miss Mitford said she could be awake all night drinking. The first thing needed is a clean tea-pot ; it is useless to try to make good tea in a rusty pot, or one in which the leaves have been allowed to remain all night. The water should be boiling, but the tea itself must never be boiled. I wish these words could be painted on the wall of every hotel and restaurant kitchen in the United States. After the boiling water has been poured over the tea, set the tea-pot on an extra griddle on the back of the stove. All that is good in the tea will be gradually extracted from it ; then when brought to the table one may well echo De Quincey’s wish for an “eternal tea-pot,” though not inclined to follow his example of drinking it from eight o’clock in the evening until four in the morning.

The most satisfactory steeper I have ever used is an old-fashioned brown earthen tea-pot. This may be kept perfectly clean with almost no trouble. Whatever may be said of the hurtfulness of tea when immoderately used, a cup of the afternoon tea so frequently mentioned in novels and essays is an unpurchasable luxury. Hamerton says in “The Intellectual Life” : “If tea is a safe stimulant, it is certainly an agreeable one, and there seems to be no valid reason why brain-workers should refuse themselves that solace.”

Coffee.—I wish it were possible to impress every one

with the convictions I hold upon the subject of boiling ; it seems to me that more mistakes are made in carrying on this process than almost any other. Things that ought not to be boiled are boiled, and things that ought to be are not ! It is easy to make these mistakes ; there comes a time in baking, frying, or broiling when injured nature revolts and burns up, but a thing may boil till not a vestige of its original condition remains, and, unless the water evaporates, it may go on boiling for hours without reminding one by smell or smoke that it is spoiled.

Nothing suffers more from this treatment than coffee.

Brown and grind the coffee at home ; it is more trouble, but the result is so satisfactory that you will be amply repaid for your labors. Then have the water boiling when it is poured over the coffee. If you use the ordinary tin coffee-pot, be sure to stuff some soft paper into the nose to keep in the steam and the fragrance. After pouring on the boiling water, let the coffee-pot stand on a hot griddle just as you do your tea-pot ; in five minutes set it on the front part of the stove, and let it boil for two or three minutes, not longer. Allow two large spoonfuls of coffee to each cup of water. There is nothing so nice to "settle" the coffee as an egg ; mix the egg with the ground coffee before pouring the hot water on. If eggs are not plenty and are dear, you may economize by measuring out in a bowl the quantity of coffee needed for two mornings ; stir the egg into this, adding a little cold water, then divide, and so make one egg answer ; cover closely the coffee left for the second morning, so that it will not lose its strength. If no eggs are to be had, after the coffee has boiled set it on the hearth of the stove, and pour in a very little cold water. A bit of codfish skin carefully washed is said to answer this purpose.

Cream adds the crowning excellence to a good cup of coffee ; but, if it is not to be had, scald the milk, and stir into it the white of an egg which has been beaten to a stiff froth.

III.

MEATS, SOUPS, AND FISH.

Beefsteak.—There is no meat which can be eaten day after day and meal after meal with the satisfaction which a tender, juicy, well-cooked beefsteak gives. The ideal steak is a fat sirloin or porter-house, not because the fat itself is particularly good to eat, but the lean which comes with the fat is better in quality. The best meat is the cheapest in the end, as then every little bit can be disposed of in some way. I do not have much faith in the rules given for choosing meat; they depend upon too many contingencies, and so hesitate to give any. I think there is only one way to cook a steak, and that is upon a gridiron over a bed of coals; butter, pepper, and salt to be added the moment it is taken off on the warm platter. Some cooks are quite successful in cooking steak on a hot meat-griddle, having it smoking hot when the meat is put on.

Pieces of nice steak that are left from one or two meals can be made into an inviting dish for breakfast by chopping them fine, taking care that no grizzle or bits of bone are left in; season with pepper and salt, and heat with a very little water and a lump of butter.

Roast Beef.—Every woman who has kept house a few years has a theory of her own as to how beef should be roasted; one says that it should be put into the oven without a drop of water in the pan; another that it should be rolled in flour, a little lemon-juice squeezed on it, and so on indefinitely, each one thinking her way is the best; as for me, I am sure that my ways are best, for I have two of them. If the beef is fat, and seems juicy, I put it into the oven with just about a tablespoonful of water, and roast, allowing an hour and a half for five pounds of beef. If the meat is lean and dry, and gives an impression that it is

tough, especially if my butcher has been betrayed into confessing that it is not *very* tender, then I put it in the dripping-pan on the top of the stove with half a pint of water, turn a pan over it, and let it steam for half an hour, then put in the oven. I have in this way served what appeared to the unsuspicious family as a delicious roast, but which I knew to be a very tough, unpromising piece of meat. So unorthodox is this way of roasting beef that I almost fear to make it known.

Beef Omelet.—This is good for breakfast or tea. Take one pound of chopped beef, two well-beaten eggs, three soda-crackers rolled fine, three or four tablespoonfuls of milk or cream; season to your taste with pepper, salt, and sage. Make this in a roll, cover it loosely with a well-buttered cloth, and bake half an hour in a basin, with a little water in it. When cold cut it in thin slices.

Baked Beef.—Take a piece of round steak, stuff it with force meat the same as for chicken or turkey, sew it together, and bake, basting it frequently with a little melted butter and warm water. A tough piece of meat may be disposed of in this way which otherwise would, perhaps, be thrown away.

Beef Tea.—One pound of lean beef; cut it in very small pieces, and put it in a glass can; cover it tightly, and set it in a kettle with cold water in it. Heat it gradually, then let boil till the juice seems to be all extracted from it; salt it slightly, and serve it hot or cold, as the taste of the sick one dictates.

Roast Lamb.—Lamb and mutton need to be cooked longer and more slowly than beef. If you have pieces of stale bread, make a dressing with a little butter, pepper, and salt, and bake in a basin under the meat. The lamb may be served with mint sauce; for this take two tablespoonfuls of green mint cut fine, two of sugar, and half a teacupful of vinegar, or mint leaves may be added

to the gravy which is usually made to accompany the lamb.

Veal Pot-pie.—Make some dough as for biscuit ; when the meat has boiled and is nearly done, drop in the pieces of dough, either rolled with your hands in the shape of biscuit, or drop from a large spoon ; allow half an hour for them to cook. Make a rich gravy by adding butter and milk to the water in which the meat was boiled. Veal may be roasted, fried, or broiled, but must always be cooked slowly, and requires a longer time to cook thoroughly than beef or lamb.

Pressed Veal.—Take three pounds of veal chopped fine, two pounds of fresh, lean, raw pork, also chopped fine, three eggs, a piece of butter the size of an egg ; pepper and salt well ; bake two hours. When cold, slice it thin ; it is like pressed meat, and is very nice.

A good breakfast dish is made by taking some veal, stewing it till it is tender, and then dipping it into some well-beaten eggs, and frying in butter till it is brown. Veal needs to be thoroughly cooked in order to be eatable.

When roasting veal, take the kidney out and let it brown ; baste it and the entire roast with water and melted butter, well salted.

Broiled Pork.—Take salt pork and cut in thin slices ; broil on a wire gridiron, so that it will almost lie on the coals.

Corned Beef.—Put into a clean tub or jar a layer of meat and a layer of salt, then pour over it cold water, in which a small lump of saltpeter is dissolved, and a small quantity of sugar.

Beef's Liver.—Cut in thin slices ; broil and serve with beefsteak.

Fried Liver.—Cut in thin slices, and fry in a little butter, with onions sliced ; when they are cooked, take them up on a warm platter and stir a little flour into the butter, and then pour over the meat.

Ham.—This may be boiled, fried, or broiled ; a good breakfast dish is made by taking pieces of cold fried ham, cutting them in small bits, and stirring two or three eggs in with them, and heating until the eggs are cooked. After boiling ham till it is tender, put it in a dripping-pan, and set it in the oven for half an hour. This will dry out all the water, and will also make the ham less greasy.

Fried Pork.—Slice very thin some salt pork, roll in corn meal or flour, and fry until brown and crusty.

Fricasseed Chicken.—Cut up the chicken, rinse in two or three waters, boil, serve with biscuit or toast, dipped in the gravy.

When dressing a fowl, do not let it lie in the water in which it is rinsed. Wash it perfectly clean ; rinse as much as you please, but do not let it soak in the water ; put it on a platter to drain ; if it is not to be cooked at once, sprinkle a little salt over it.

Roast Chicken.—A small fowl is so likely to dry down and be hard if cooked entirely in the oven that it is a good plan to steam it until tender, and then brown in the oven.

Smothered Chicken.—Split the chicken down the back ; cover with lumps of butter, pepper, and salt ; put in some dish which you can cover closely ; put in half a pint of water ; set in the oven, and cook half an hour.

Fried Chicken.—Parboil, after cutting the fowl up as for fricasseed chicken ; cook with just as little water as possible, then brown in butter. This is a delicious way to cook chicken. Another way is to parboil them, and then drop them into hot lard, *à la* fried cakes.

Chicken Pie.—Line a deep basin or small pan with crust, then put in the chicken, which has been parboiled ; add the water, or a part of it, in which the chicken was cooked ; season with butter, pepper, and salt, and scatter in a little sifted flour ; oysters may be added if you like the flavor. A good recipe for the crust is : To one quart of flour take

three tablespoonfuls of lard, one cup of sweet milk, two heaping teaspoonfuls of baking powder, a little salt, and enough water added to the milk to wet up the dough. Bake about three quarters of an hour; watch it carefully, so that the top may not brown too much; lay a paper over the top, and leave the oven-door ajar, if the heat is too great.

Pressed Chicken.—Boil until the meat will separate readily from the bones; use just as little water as possible to cook it in; after you have taken the chicken out and removed the bones, cut it in small pieces, and put back into the kettle with the broth and boil until very tender; then put it into a basin and turn the broth over it, cover and press. When cold, slice it and serve for tea.

Roast Turkey.—A good housewife will superintend the dressing or stuffing of the Thanksgiving turkey. How few know how to give it those little touches which make the marvelous change from a doughy, tasteless conglomerate to the fine, thoroughly-seasoned dressing which alone is palatable! A delicious stuffing for turkey, chicken, or duck, is made of whole oysters (small ones), crackers rolled fine, seasoned with pepper and salt, and as much butter as will serve when melted to moisten the crackers. If the conventional stuffing of bread crumbs with a very small bit of salt pork chopped fine and seasoned with sage is preferred, see that it also is properly prepared.

If the sage is not already sifted and entirely free from stems, take the quantity you are to use, put it on a plate, and set it in the oven for a moment only; the leaves will be crisp, and you can easily rub them fine in your hands. It is always safe before stuffing a fowl to rinse it in weak saleratus water, and then in clear water. About cooking a turkey the "doctors disagree," but an easy and, so far as I see, unobjectionable way is to first steam the turkey until it is tender; then brown slowly in the oven, basting it often.

This way is certainly best if the mistress of the house gets her own dinner, as she can give her mind to the preparation of other dishes without running to the oven every few minutes to investigate.

Roast Duck.—Parboil the duck, changing the water once or twice; then stuff and roast same as chicken. All kinds of game and wild fowls may be cooked in precisely the same way.

Quail.—Clean, rinse in saleratus water, unless you are sure they are perfectly fresh; roast, basting often; serve with or without toast.

GRAVIES.

Is any one perplexed by gravy? Will the grease rise to the top, and the thickening fall to the bottom? Is good gravy on your table an accident rather than a result of thought and painstaking? If this is the case, and I know of one instance where it was so at one time, you will be glad to know that it is not hard to make good gravy.

Gravy.—After repeated failures I determined, at all hazards, to solve the serious problem. I had a roast of beef in the dripping-pan; it was ready to take up on the platter; in the pan was, I knew, good material for gravy, and after taking up the meat I poured all, with the exception of about three tablespoonfuls, out into a basin; I then put a little cold water into the pan, then added half a cup of milk into which I had beaten two tablespoonfuls of flour, then set the pan on the stove, stirring the gravy every moment, and presently had the satisfaction of seeing a rich brown, well-made gravy ready for the table.

Gravy without Milk.—A housekeeper of long experience gives this recipe and vouches for its excellence: After the meat is roasted, strain the grease through a sieve into a clean bowl, reserving about four tablespoonfuls for the gravy. Take a tablespoonful of flour and rub into the hot drip-

pings, then pour in boiling water, stirring it constantly till it cooks ; season to taste.

Gravies for fowls may be made in the same way, using the water in which they have been cooked. The hearts and gizzards may be chopped fine and added to the gravy. Oysters also may be cut up and stirred in just before taking the gravy from the stove.

Milk Gravy.—This is made in the same way, using melted butter or a little fried pork gravy as foundation.

SOUPS.

Beef Soup.—Ask your butcher for a soup-bone, the quantity you buy to depend on the size of your family. Boil it slowly for several hours, or until the meat is tender. Usually the fat and the marrow will make the soup rich enough, but a little butter may be added if you please. Add pepper, salt, and parsley. Pearl-barley, rice, or oatmeal is very nice with it.

Beef Soup with Vegetables.—Cook as for plain beef soup ; then add, in time for dinner, some potatoes, carrots, a little cabbage, and turnips. Some sliced onions are preferred by some cooks to turnips and carrots.

Tomato Soup.—To one quart of canned tomatoes or eight large raw ones add two quarts of boiling water and one pound of beef cut up in small pieces ; boil until the meat is tender ; season with pepper, salt, butter, a pinch of soda, and some rolled crackers. If made with raw tomatoes, cut them up fine before cooking.

Lamb, Veal, Chicken, and Turkey Soups may be made in the same way as beef soup. An economical soup is made by taking the remains of roast chicken or turkey, and, with the bones, boiling until the meat is soft. Season to your taste, adding a little boiled rice or barley.

For *Clam Soup*, see "Clams," page 30.

FISH.

White Fish.—If you are to have the fish for breakfast, see that it is properly cleaned the night before, and that salt is sprinkled over it and it is set in a cool room. One of the best ways to fry white fish, or any other fish, is to first fry some slices of salt pork, then roll the pieces of fish in fine Indian meal, and fry in the pork gravy. About three slices of pork for a medium-sized fish. White fish needs less fat than almost any other. If you do not use salt pork, lard will do. Fish needs to be cooked a long time, and very slowly, in order to make it flaky and white.

Baked White Fish.—Make a dressing as for chicken; stuff the fish and sew it together; lay it on a small tin plate in the dripping-pan, so that it will not soak up too much of the fat that will drip out of it. Observe these same directions in the frying or baking of other fish.

Salmon.—A delicious way to cook salmon is to boil it and serve with a gravy made of butter, flour, pepper, salt, and plenty of oysters. Cook the oysters in a very little water, then stir into the sauce. You may prepare canned salmon in this way.

Mackerel.—The day before you wish to cook the mackerel, take it and wash it in several waters; then let it soak in cold water with the skin up. Broil it on a bed of coals, and the moment it is done take it off and pour over it some melted butter with a little milk. Mackerel may be steamed, or boiled and seasoned in the same way.

Codfish.—If cooked as it ought to be, this is not only, as Josiah Allen's wife says, "nourishing to the mind," but is pleasant to the taste. If you have the boneless fish, all you have to do is to pick it up fine and let it soak for two or three hours, then rinse; and if fresh enough, then cook in a little milk, thickened with flour; add butter and eggs to taste. The eggs may be beaten and stirred in, or dropped

into boiling water, and then put into the codfish whole, or laid on a platter and have the fish poured over them. It may also be boiled, and served with a gravy made of melted butter and flour.

Fresh Codfish.—Cut it in slices and fry or broil; if fried, roll it in flour.

SHELL FISH.

Oyster Soup.—Rinse the oysters in cold water, drain off all the liquor brought from the market, have the milk with a little water in hot on the stove, then pour in the oysters, season with butter, pepper, and salt. Let them just come to a boil; if you have any doubt whether they are cooked sufficiently, try one with a silver spoon; if you can cut it in pieces easily, it is done.

Scalloped Oysters.—Put a layer of cracker crumbs, with lumps of butter on it, in the bottom of your pan, or dish, then a layer of oysters with pepper and salt scattered over them, and so on alternately until the dish is full; moisten with warm water; have a layer of cracker crumbs on the top, with plenty of butter on it. Bake slowly; when bubbles of air come up to the surface you have reason to suppose that they are done.

If you have not a pretty or even good-looking dish in which to serve scalloped oysters, a common yellow dish may be made presentable by covering it with a napkin.

Fold the napkin in the shape of a half-handkerchief, put around the dish and pin it; tuck the corners in and fold under the dish, then set it on a plate, or small platter. Be careful to put the napkin on smoothly, letting it come just to the edge of the dish.

Oysters Broiled.—Take good-sized oysters and broil on a wire gridiron; take off when done and lay on a hot plate; put a little lump of butter on each one, and pepper and salt to your taste.

Fried Oysters.—The larger the oyster the better. Make a batter of flour and milk, or flour and water, dip the oyster in it and then fry in lard, browning both sides ; or dip the oyster into a well-beaten egg, and then roll it in cracker crumbs ; pepper and salt them ; a judicious sprinkling of cayenne pepper is thought by some epicures to give zest to the dish.

Oyster Fritters.—Make a batter as for fried oysters, and put into it chopped oysters.

Clam Fritters are made just as you make them of oysters.

Clam Soup.—Take the required number of clams, chop them fine, then cook in a little water, with butter, pepper, and salt ; when almost done, put in milk or cream, and in soup enough for four persons put one cup of rolled crackers ; serve hot. I have seen inveterate haters of clams eat this soup and ask for more.

Fried Lobster.—If, when making salad, you have more lobster than you wish to use for that, keep it in a cool place, and fry in butter and bread crumbs for breakfast.

IV.

VEGETABLES, CEREALS, AND SALADS.

Potatoes.—There is a right and a wrong way of boiling potatoes, as well as of doing anything else. The right way is to have the water boiling when the potatoes are put in ; the length of time required to boil them depends on the size of the potato, and varies from twenty minutes to half an hour. The true way to cook them is to leave their jackets on ; but, if peeled, be sure to put a large pinch of salt in the water, and the moment they are done turn the water

off and let them stand for a short time in the hot kettle over the fire ; turn them carefully with a silver spoon that all may be equally dry and none be burned. Steaming is a very satisfactory way to cook them ; it takes a little longer.

A tempting way to serve potatoes in the spring is to boil them with plenty of salt in the water ; then, when tender, turn all the water off ; let the kettle stand on the top of the stove till the potatoes are dry ; mash them until they are free from lumps ; add a little sweet milk or cream, butter, pepper, and salt, if this is needed ; then put the potato in the dish in which it is to be served, and set it in the oven to brown over the top. If your potatoes are not very sweet this is an especially good way to cook them.

A delicious dish, which is not common, is made by taking new potatoes and young beets ; boil them separately, then peel and slice them ; put a layer of beets and a layer of potatoes in the vegetable dish with butter, pepper, and salt, and enough sweet milk or cream, if you have it, to make a little gravy ; set in the oven for a moment, and serve hot. Potatoes are very nice peeled and roasted in the dripping-pan under a roast of beef, lamb, or a turkey ; sweet potatoes are especially good in this way. Cold boiled sweet and Irish potatoes are nice sliced and broiled on a gridiron, well buttered, peppered, and salted.

Potatoes chopped with about a third of the quantity of corned beef make a hash which, when well cooked and seasoned, is not to be despised.

Cold mashed potatoes fried brown in butter is a welcome dish at our breakfast-table.

Asparagus, Lima Beans, Peas, and Cauliflower are all delicious, and cooked alike by boiling till tender in as little water as you can safely use, with a pinch of salt added ; then, just before you take them up, put in milk, cream, butter, pepper, and salt to taste. Salsify, or vegetable oys-

ters, is cooked in the same way, and, like asparagus, is improved by serving with toasted bread.

When cooking asparagus, be sure to put salt in the water; put in almost enough to season it with; the asparagus will cook quicker and be more tender. A solution of salt and water boils at a higher temperature than water alone; consequently a little salt should be added to the water in which any vegetable is cooked.

Cabbage, when cooked and seasoned like cauliflower, can hardly be distinguished from it.

Cabbage chopped, and boiled, and seasoned with pepper, salt, and a little vinegar, makes a nice relish.

Parsnips boiled, then sliced and browned in butter, are delicious, and are liked by some who do not enjoy an old-fashioned parsnip stew, which is made by boiling parsnips, potatoes, and slices of salt pork together. When done, take them out on a hot platter, and add a little milk, flour, and butter, pepper and salt, and a part of the water in the kettle; when the gravy is done, pour it over the parsnips, etc.

Beets.—One of the most satisfactory ways to cook beets is to bake them. When boiled, even if their jackets are left on, a great deal of the best part of the beet is dissolved, and so lost; it will, of course, take a little longer to bake than to boil them, but this is no objection. Allow from fifteen to twenty minutes longer for baking; slice them and season as you would if they were boiled. One pleasing way to serve them is to chop them fine after they are cooked, and season with pepper, salt, and butter. Turnips are nice also served in this way.

Celery.—A dish which is sure to find favor with lovers of celery is made by taking the stalks which are not thoroughly bleached, cutting them in pieces of about an inch long, and cooking as you would asparagus, the same length of time being required to boil it; season with milk, pepper, and salt.

"*String Beans*" are also cooked in the same way, only omitting the milk and using cream. People who like the flavor of salt pork sometimes put in a small slice to boil with the beans.

Baked Beans.—Soak the beans over night, first carefully looking them over; in the morning boil them until the skin will crack open, then put into the baking dish, a small stone jar being a very good thing to bake them in; season to taste with sugar or a spoonful of molasses, salt, a little butter, and a small piece of pork which has already been boiled, cut through the rind, to indicate where the slices will be cut; bake slowly and a long time.

Summer Squash should always be steamed, it is so watery.

Winter Squash is best when cut in pieces and baked.

Green Corn may be boiled on the cob, and then be cut off and seasoned, or be cut off before it is cooked, and be boiled till tender in very little water; then add milk, etc. It may also be grated, and a batter made with flour and water, the grated corn added to it, and be fried like griddle cakes. I have eaten sweet corn pickled, and was surprised to find it delicious. Take the ears when young, just beginning to fill out, make a pickle as for pears; boil the corn in the vinegar until you pierce it easily with a silver fork.

Hulled Corn.—Take three quarts of corn, three quarts of wood-ashes, six quarts of water; boil the ashes in the water, skim off the scum which will rise to the top, then strain the lye and put into a clean kettle with the corn; boil until the skins break easily from the kernels, skim out the corn, rinse it thoroughly in several waters, the last time rubbing it; let it stand in cold water for ten or fifteen minutes, when you can rub off the black chits; rinse again, put back into kettle with clean water and boil till tender. Eat in milk and with sugar and cream.

Cucumbers, if sliced into cold water, will be made crisp and brittle even if not perfectly fresh.

Tomatoes.—No vegetable can be used in more ways than the tomato. The recipe for catsup here given can not fail to please any one who tries it. If the directions given are carefully followed, the promised result is certain. Take six quarts of cut tomatoes, cook and strain them through a sieve, then add one pint of vinegar, half a cup of sugar, two tablespoonfuls of black pepper, two of salt, one each of cinnamon, allspice, and cloves; boil until thick. I prefer putting into bottles rather than cans, for the reason that, unless all is used soon after opening the can, the top gets moldy, and much is wasted.

Many good cooks have given up canning tomatoes because they have been unsuccessful in keeping them after having had all the trouble of putting them up. I have never known of a can being lost where the following directions have been observed: Slice the tomatoes and let them stand fifteen minutes; then drain off all the liquor that has collected; boil them an hour and a half. A great deal of scum will rise on them, which must all be skimmed off; herein lies the secret of success. Seal in ordinary glass cans and set in a cool, dark room.

Shirley Sauce and *Chili Sauce* made of tomatoes are so nearly alike that one is often mistaken for the other.

Shirley Sauce is made by taking twelve ripe tomatoes, four green peppers, and four onions; add a pint of vinegar and half a cup of salt. After chopping the vegetables fine, boil until thick. In addition to these, *Chili Sauce* has a tablespoonful each of allspice, cinnamon, and cloves. If you like it thin it may be strained through a muslin cloth.

If your supply of pickles and catsup gives out in the spring, you can make Chili Sauce with canned tomatoes and onions; use a little cayenne pepper in place of the green peppers.

Fried Onions.—Peel carefully, slice thin, and fry in just as little lard as will answer ; the onions shrink a great deal in cooking, and, unless you are particular not to use too much lard, they will be greasy and unpalatable.

Boiled Onions.—Peel and let them stand in cold water for half an hour ; then boil, the length of time required depending, of course, upon the size of the onion, and varying from three quarters of an hour to an hour and a half.

Baked Onions.—Wash and cut off the ends, but do not peel the onions ; boil them for an hour, then peel them and brown them in the oven. Serve with melted butter.

Escalloped Onions.—Boil till tender six large onions. Take them out of the kettle, separate them, and put a layer of bread or cracker crumbs in a pudding dish, then a layer of onions alternately until the dish is full ; season with pepper and salt and a little butter, moisten with milk, and brown for half an hour in the oven.

Egg Plant.—Make a batter of flour and milk, cut the egg plant in slices, dip in the batter and fry in butter, or butter and lard mixed. In place of batter you can use an egg well beaten mixed with cracker crumbs.

Many people who would otherwise enjoy having onions, cabbage, and turnips on the dinner table are often deterred by the dislike they have for the after odor, which it is almost impossible to get rid of.

Oatmeal.—If you wish to have it for an early breakfast, let it soak all night in cold water, with a little salt in it ; in the morning cook for half an hour in the frying-pan, adding hot water as the grain swells out. If you have plenty of time, a better way is to steam the oatmeal.

Fried Oatmeal.—Take steamed oatmeal when it is cold, cut it in thin slices, and fry until it is brown in a little lard or butter.

Fried Pudding.—Have some water boiling in a kettle,

stir in corn meal a little at a time until you have the desired quantity. Cook until great bubbles of air rise, then turn out into a mold or a pudding dish ; let it cool, cut it in slices, and fry same as oatmeal.

Rice Croquettes.—One quart of boiled rice, three eggs, a little salt ; if the rice is very moist, put in some rolled cracker crumbs ; add a little sugar. Put some flour on the kneading-board, drop a spoonful of rice on the board, and roll in the flour into long rolls ; then drop into hot lard and fry as you would fried cakes.

Cracked Wheat.—If put to soak over night, it will cook in a few moments in the morning ; cook the same as oatmeal. It is nice fried also.

SALADS.

Cabbage Salad.—This may be made with hard-boiled eggs chopped, or with raw eggs beaten into the dressing ; for one small head, or half a good-sized one, use three eggs, beat them till they are very light, then add six tablespoonfuls each of vinegar and made mustard, and a piece of butter the size of a walnut.

Cook this dressing until it begins to thicken ; when it is cold, pour it over the chopped cabbage. When boiled eggs are used, chop the whites of the eggs with the cabbage, and after rubbing the yolks till they are fine, stir them into the dressing. When the eggs are cooked, the rest of the dressing does not need cooking.

Chicken Salad.—To the white meat of two chickens allow four eggs. Cook the meat until tender, and boil the eggs hard ; the quantity of celery to be used depends upon your taste, but the usual rule is to put in equal bulk of chicken and of celery. It is no longer “good form” to chop the chickens or celery. They must be cut with a knife in pieces about half an inch long ; put the celery in just before serving, that it may be crisp and fresh. For the dress-

ing, take the yolks of the eggs, rub them until they are smooth and mix with melted butter or olive oil, nearly a cup of vinegar, with sugar, mustard, and pepper to taste. If one likes good salad, there is no difficulty about imparting the right taste.

Lobster Salad.—For this you may use canned or fresh lobster ; if fresh, boil it first until it is tender. Some fine chopped cabbage may be used in place of celery ; lettuce is nice with it, but must be perfectly fresh ; keep it in cold water till the time comes to send it to the table.

V.

PUDDINGS AND PIES.

The Queen of Puddings.—One pint of bread crumbs (not crumbs of stale bread unfit for the table), one quart of sweet milk, one cup of sugar, and the well-beaten yolks of four eggs, the grated rind of one lemon, and a piece of butter the size of an egg. Bake until done, but not watery. Whip the whites of four eggs, and beat in one cup of pulverized sugar, in which you have put the juice of the lemon. Spread over the pudding a layer of jelly or raspberry jam, or any sweetmeat you prefer ; then pour over it the whites of the eggs. Set it in the oven to brown slightly. Serve cold with cream. This is an excellent dessert for an elaborate dinner, as it may be made early in the morning and so be out of the way.

Cassava Pudding.—One pint of milk, half a cup of cassava, two eggs, half a cup of cocoanut, a little salt, a lump of butter the size of a walnut, sugar and vanilla to your taste. Put together, omitting the whites of the eggs, cook in a basin on top of the stove, or in a frying pan, stir-

ring it constantly ; a few moments only are requisite ; the cassava does not need to be soaked like other preparations of tapioca. Beat the whites of the eggs to a stiff froth, add a small spoonful of pulverized sugar, put over the top of the pudding, and brown slightly in the oven.

Suet Pudding.—One cup of raisins chopped fine, one cup of suet, one cup of sour milk, one cup of molasses, three cups of flour, one tea-spoonful of soda or saleratus ; salt and spice to taste. Steam two hours, and serve with some pudding sauce.

Cottage Pudding.—One egg, butter half the size of an egg, half a cupful of sugar, a tea-spoonful of baking powder, half a cup of sweet milk, about one cup and a half of flour. Bake or steam. Eat with sweetened cream or sauce.

Bread Pudding.—Yolks of three eggs, one pint of bread crumbs (cake may be substituted for the bread), one quart of milk, a piece of butter the size of an egg, a little salt, half a cup of sugar. After baking well, frost the top with the whites of the eggs, three table-spoonfuls of sugar, and the juice of a lemon.

Charlotte Russe.—Take half an ounce of gelatine, and put it into just enough warm water to cover it ; while this is slowly dissolving take one pint of thick sweet cream and whip it to a stiff froth ; beat well the white of one egg. After the gelatine is dissolved, boil it for two or three minutes, then sweeten and flavor it ; when it is about as warm as new milk, add the cream and egg, and beat the mixture till it is cold. If the sponge cake over which this is to be turned is baked in a large round tin which is scalloped around the edge, it adds much to the pretty effect of the dish. Put the cake while warm, to prevent its crumbling, into a round dish, allowing the scallops to show at the top ; then pour the whipped cream into it, and you have a dish fit for the gods. This is recommended as a dessert for the

Christmas dinner, or to be served for tea with peaches or raspberry jam.

Yorkshire Pudding.—This is to be eaten with roast beef, as one would eat a vegetable, and is made in this way : Stir three table-spoonfuls of flour into one pint of milk, add three eggs and a little salt ; pour into a shallow tin baking pan ; put it into the oven an hour before dinner-time. After it has baked for about ten minutes, put it under the roasting beef. When the meat is taken up, leave the pudding in the oven for five minutes, then pour off the fat. Serve with the meat.

Graham Pudding.—Two cups of Graham flour, one cup of milk, one cup of molasses, one cup of raisins, two tea-spoonfuls of soda ; steam one hour and a half.

Apple Dumplings.—Make a dough precisely as for baking-powder biscuit, roll thin, cut in pieces about the size of a small saucer. Take nice tart apples, slice them and roll up in the dough ; steam or bake them, and serve with some sauce, or cream and sugar.

Apple Fritters.—These make a cheap and delicious dessert. Prepare a batter as for griddle cakes—that is, a thin batter made of flour and sweet milk and baking powder, or flour, sour milk, and soda ; then stir in apples which you have chopped fine, the quantity depending on your taste. Fry them as you would griddle cakes, and serve with a sirup made of melted white sugar. If you wish, you may bake them in patty-pans instead of frying them.

Rice Pudding.—To one cupful of boiled rice add four eggs, a cupful of sugar and one of raisins, nutmeg or lemon extract to suit your taste ; stir in milk enough to thin sufficiently. To the quantity of rice mentioned a pint and a half will do. Bake till the milk is like custard, and let it brown over the top.

Corn-Starch Pudding.—To one pint of milk take two and a half table-spoonfuls of corn starch ; stir the corn starch

into a little of the cold milk ; heat the remainder. When nearly boiling, pour in the cold milk and corn starch (flavor when you take it off the stove, otherwise you lose much of the strength of the flavoring extract). Boil two or three minutes, then turn into a mold, or have a number of tea-cups ; turn it into them. When served, turn out on pudding saucers. Eat with jelly, sweetened cream, or raspberry jam.

For a delicious *Roll Pudding*, or “rolly-poly,” make a crust as for baking-powder biscuit, adding only an extra lump of butter. Roll the crust to the desired size, then spread jam or preserve over it ; put the fruit as near the edge as you can, and yet not let it run off the crust ; then roll it up and wrap it loosely in a clean, soft cloth kept for the purpose—an old napkin will answer well ; have a needle and thread at hand and baste the cloth together so that it will not fall apart, but leave plenty of room for the crust to rise in. Steam it for about an hour. Serve with sour sauce or sweetened cream, or butter and sugar beaten to a stiff froth. Cherries or gooseberries are good for the filling, but black-currant jam is far better than either. I shall never forget the flowers even on the little stone jars out of which this compound used to be taken by the dear old English lady who taught me how to make this pudding, and, though black currants do not taste now as they did then, they will do very well.

Blanc-mange is a dainty dish, which is so easily made and so inviting that it is surprising to see how few know how to make it. To one pint of sweet milk take a handful of Irish moss ; look it over carefully ; if after washing it in one water any of it is dark colored, remove it ; rinse in several waters till it is perfectly clean, then put it in a wide muslin bag, and when the milk is hot put the bag into it and let it boil until it is thick ; it takes only a few minutes ; give your whole attention to it, as there is danger of

the milk burning on to the basin or pail in which you cook it. The only safe way is to set the basin or pail in a kettle of hot water. Sweeten and flavor it to suit your taste. Pour it into a mold to cool, and in a short time it will be ready for use. It is nourishing, easily digested, suitable for an invalid; it is also very nice for tea served with peaches, pineapple, or jelly. Of course, the prettier the mold the more attractive it will appear. A very pretty design is that of an oval dish with an ear of corn in the center.

Baked Indian Pudding.—For a two-quart pudding use two cups of meal; boil the meal in a quart of water till it is almost like hasty pudding, then add one table-spoonful of butter, two teacups of sugar, three eggs; spice to your taste, and add raisins if you please. Bake half an hour or more. It is best to cook it in a slow oven.

Boiled Indian Pudding.—One cup and a half of sour milk, two eggs well beaten, one small tea-spoonful of soda dissolved in a little hot water; then stir in corn meal till you have a batter a little thicker than for griddle cakes. Fruit may be added. Put in a bag and boil an hour. Make a sauce of cream, sugar, and nutmeg.

Velvet Cream.—Whites of four eggs beaten to a stiff froth; two table-spoonfuls each of sugar, currant jelly, and raspberry jam. Beat all together briskly. Serve with or without cream. With cake it is a delicious dish for dessert.

Date Pudding.—Six ounces of suet chopped fine, six ounces of bread crumbs, six ounces of sugar, three eggs, two tea-spoonfuls of cinnamon, one wine-glass half full of brandy, one half or three quarters of a pound of stoned dates. Beat the sugar and eggs together, then stir in the other ingredients; steam for two hours. Serve with sauce made in this way: The yolks of three eggs, pulverized sugar enough to thicken them, a little wine, the whites of the three eggs

beaten to a stiff froth, and stirred in last. If you have no conveniences for weighing, measure the suet, bread, and sugar, putting in equal quantities of each.

Plain Boiled Pudding.—One quart of milk, yolks of five eggs, a little salt, with flour enough to make a batter as for griddle cakes. Have a pudding-bag made which is smaller at the bottom than the top, dip it into hot water, sprinkle with flour, tie tightly, and boil for three quarters of an hour.

Cocoanut Pudding.—Follow the directions given for bread pudding, omit the lemon, and add a cup of dessicated cocoanut; soak it for half an hour before putting it in the oven. This requires no sauce:

PIES.

To make a good, tender, but not too rich crust for any pie, a good rule is to allow one heaping table-spoonful of lard to one cup of flour, a pinch of salt, and enough water to wet it so that it can be rolled out smoothly; rub the lard into the flour with your hands; do not handle it after it is mixed with the water any more than you can help, as this tends to make it tough. One cup and a half of flour, other ingredients in proportion, will make the crust for one medium-sized pie. At first there is a probability that you will waste flour by putting more than you need on the board, but you can remedy this by wiping the flour and little bits of dough off the board into your flour sifter, and sift out the flour. If you make more crust than you wish to use, you can roll it out thin, cut out round cakes with the cookie cutter, in every other one cut three little round holes with a silver thimble, bake them, and when tea is about ready put jelly on the plain crust, and lay the one with thimble-holes in on the top; press down on the jelly, and nothing will please the children at the table so much.

Cultivate a tendency to bake things too much rather than not enough.

Lemon Pie.—Prepare a crust for the pie in a deep plate, then stir one table-spoonful of corn starch into a little cold water, add one cup of boiling water, let all come to a boil ; then add seven table-spoonfuls of sugar, the well-beaten yolks of four eggs, and the grated juice and rind of two lemons ; while this is baking beat the whites of the four eggs and one heaping table-spoonful of pulverized sugar to a stiff froth ; when the pie is baked, spread this smoothly over the top, then set it in the oven for two or three minutes ; this is long enough to give it the desired golden-brown color. This is a delicious pie, and not too rich to be enjoyed. The quantity here given will make a very large pie.

Apple Pie.—If your apples are easily cooked, you may put them into the crust with sugar, spice, and a little water. If the apples are hard, stew or steam them first.

Cocoanut Pie.—Make an under crust only, but bring it up well around the edge, as for custard pie ; add one cup of cocoanut to one pint of sweet milk, two eggs, sweeten to taste, flavor with vanilla. Put the white of the egg on the top if you choose.

Cassava Pie.—Make it like cocoanut pie, but substitute cassava for cocoanut.

Pumpkin Pie.—Stew the pumpkin the day before you wish to bake pies ; cook till very soft, so that you can easily rub it through a sieve. Take three eggs to two pies if eggs are not plenty ; if they are, put two in each pie, a large cup of stewed pumpkin to one pie, milk enough to thin it sufficiently—that is, to make it like custard, season with ginger and molasses and brown sugar ; if you choose, bake till a brown crust forms over the top.

Custard Pie is made like cocoanut pie, with the exception of the cocoanut, and by adding one more egg.

Peach Pie is made like an apple pie, only that the peaches do not, of course, need any more cooking than they get in the crust. Be sure to make what appears to be a thick pie before it is baked, as the peaches shrink so much in cooking.

Cherry Pie may be made with two crusts, or with an under crust and a sort of lattice-work over the top. Canned cherries make almost as good a pie as fresh ones, and are particularly good late in spring, when one needs something a little tart to quicken the appetite.

Pieplant or Rhubarb Pie.—Be sure in cutting up the rhubarb to remove all the little strings on the outside of the stalk, stew in very little water, sweeten a great deal, and bake with upper and under crust. If flavored with nutmeg it will taste like a fresh apple pie.

Mince Pies.—These pies can be made so that they are not more indigestible than many other things which we eat and are never troubled about afterward. In the first place, use nice tender meat; do not for a moment think that any kind of meat will do, as it is to be chopped. Round steak will do well. Then in place of suet use butter. You can also put in some of the liquor in which your meat was boiled. No matter how good a girl you have, it is the safest course for you to look after the mince-meat yourself. Nothing can be more disagreeable or unappetizing than to find little lumps of something of whose nature you are uncertain in a mouthful of pie. The apple and meat must be chopped fine and uniformly, and be well cooked. About the seasoning, tastes differ; just keep putting in spices, boiled cider, raisins, and well-washed English currants till the right taste is imparted. Some excellent cooks keep the juice left when canning fruit on purpose for the mince-meat, and it does help to give it a fine flavor.

Here is a recipe which may serve as a guide in regard to the proportion to be used: Four pounds of meat, two

pounds of suet, eight pounds of apples, four pounds of sugar, two pounds of raisins, two table-spoonfuls of cinnamon, one table-spoonful of allspice, one nutmeg, two quarts of boiled cider, one pint of brandy, half pint of molasses, half cup of salt.

Dried-Apple Pie.—It is the fashion nowadays to look with contempt upon the dried-apple pie ; and I suppose it has come into disrepute on account of its having been so poorly made. Let the apples soak all night, in the morning wash them in several waters ; see that there are no bits of core left on the quarters ; cook them slowly. If you have not allowed water enough at first, pour in more from the tea-kettle ; when they are done, take out the quantity you wish to use for pies, put it in a clean pan, and mash with the potato masher ; do this *con amore*, not leaving the suspicion of a lump. Season with brown sugar and allspice ; if not juicy enough, add a table-spoonful or more of boiled cider, or the juice of some fruit. With a nice, well-baked crust you have a really inviting pie.

Easily made Desserts.—All young housekeepers should learn as soon as possible how to prepare dishes for dessert which can be made on very short notice, that they may not be annoyed in the event of unexpected company to dinner. In summer fruit answers every purpose, but at other seasons, and particularly if the first course is not very elaborate, they will need to have something more substantial. Cassava pudding is very easily made. Another dish, which is economical as well as palatable, is made by taking slices of cake which are a little dry and pour over them while hot some boiled custard ; cover the dish quickly, and the hot custard will steam the cake sufficiently. Van Buren cake is nice steamed, and served with pudding sauce. Oranges cut up, with sugar and grated cocoanuts sprinkled over them, are also nice with cake.

Boiled-Cider Pie.—Take four table-spoonfuls of boiled

cider, three table-spoonfuls each of sugar and water, two table-spoonfuls of flour, and one egg. Beat all together. Bake in a deep plate, and with upper and under crusts.

Lemon and Cocoanut Pies are very dainty when baked in patty-pans.

Some Ways of cooking Eggs.—For an omelet, which is a favorite dish with many excellent cooks, use this rule: Beat the yolks of six eggs and the whites of three till they are very light; take one teacup of cream, if you can get it (milk will answer if you can not); mix with it very smoothly one table-spoonful of flour, add salt and pepper as you please; heat your frying-pan and melt in it a large spoonful of butter; when hot pour the eggs and cream in and set in a quick oven. When it is thick enough—which is a matter of taste—pour over it the whites of three eggs, which are beaten to a stiff froth. Let it brown slightly, and then slip it out in a hot dish; this must be done very carefully, so that the whites of the eggs will be on the top. This dish may be varied by beating the six eggs all together and then adding the cream, etc. A good rule as to quantity is to use one egg for a person.

One of the best ways, if not the very best, to cook eggs is to pour boiling water into a basin, set it on the hearth of the stove, or on the tank, and put the eggs into it; let them remain in it for five minutes; the egg will be cooked enough to be delicious, it will digest easily, and in this way the wonderful elements which go to make up the egg are best preserved. When done, break and drop on slices of buttered toast, or put in egg-cups in which you have first put a little lump of butter.

VI.

PICKLES.

WHEN the time for pickling draws near, the question of what recipes shall be used demands serious consideration ; there are so many ways to pickle and yet so few that are satisfactory. The following recipe has been used year after year by the writer, and she has received with humility and pride the praise of a grateful family for the excellence of her pickles : Be sure that your cucumbers are fresh, then for three mornings pour hot salt and water over them ; take one cup of salt to about six quarts of water ; have it fresh each morning. The fourth morning heat some weak vinegar with small lumps of alum in it, and turn it over the cucumbers, allowing them to remain in it until the next day ; then take them out of the vinegar, put them in stone jars or glass cans, pour over them cold vinegar of good strength, in which put plenty of white mustard seed, about in the proportion of one ounce of seed to one gallon of vinegar ; put in also a lump of alum about the size of a butternut ; lay fresh horseradish leaves over the cucumbers, cover closely, and set in the cellar. The pickles may be seasoned by putting in sliced onions, or small whole onions, green or red peppers, pieces of horseradish root, spices and brown sugar to taste. Never in any circumstances "green them" by using a copper kettle. Late in the winter, when you begin to have empty fruit cans, it is a good thing to fill them with pickles and seal them up for use in the spring ; heat the vinegar and pour over them. If you wish to keep chopped pickle, heat that, vinegar and all.

Chopped Pickle.—One dozen green tomatoes, two large cucumbers, one head of cabbage, three heads of celery, three green peppers, half a dozen onions ; chop these all together,

scald in weak brine, drain off and scald in one quart of vinegar and water (equal proportions of each), drain this off, then pour on hot one gallon of vinegar in which is put one pound and a half of sugar, one quarter of a pound of white mustard seed, one table-spoonful of cinnamon, one tea-spoonful each of black pepper, red pepper, ground mustard, cloves, and allspice. Put into earthen jars with fresh horseradish leaves over the top. If not convenient to get them, the cucumbers may be left out, and add in their place a few more tomatoes. The pickle will be nice if the tomatoes are gathered before they begin to get at all ripe and soft. If you are unable to get celery when you make the pickle, you can add it at any time. When preparing it for the table, take the stalks, which are not nice-looking or not thoroughly bleached, chop them and put them into the pickle without scalding, as that causes the celery to lose strength.

French Pickle.—Slice one peck of green tomatoes and nine large onions, scatter one tea-spoonful of salt over them ; cover with water and let them stand all night ; in the morning drain and boil in weak vinegar. Then take four quarts of vinegar of good strength, two pounds of brown sugar, two ounces of white mustard seed, two table-spoonfuls each of ground allspice, cloves, cinnamon, and ginger, half a tea-spoonful of red pepper. Boil all together for half an hour. If the tomatoes are a little too near ripe they will not need boiling quite so long. This is an inexpensive but appetizing pickle.

Pickled Peaches.—Take seven pounds of sugar to one quart of vinegar, boil the peaches in this until a broom splint will easily pierce the skin ; stick some cloves into the peaches before putting them into the vinegar, and scatter a handful of stick cinnamon over them. If you have only ground cinnamon in the house, make a little muslin bag and put the cinnamon into it and boil in the vinegar. If the amount of sugar frightens you, do not weigh it, but just

keep putting it in until the right taste is imparted. Some extremely fastidious cooks peel the peaches, and do not boil them, but pour hot vinegar over them for several mornings; but I confess that I like them best "cloth and all," as the little girl said. Pears may be put up after this recipe; they, however, ought to be peeled, the skin is so tough and has no association of down or red cheeks connected with it.

Pickled Preserves.—Twelve pounds of fruit, six pounds of sugar, one quart of vinegar, spice to suit your taste; heat vinegar, sugar, and spice, and turn over the fruit; repeat this operation for two mornings. Blackberries, cherries, or plums are very nice put up in this way.

Chow-chow.—One peck of small cucumbers—the smaller the better—half a peck of green tomatoes, half a peck of small onions, two heads of cauliflower. Scatter salt over them and let them stand for twenty-four hours; then rinse off with cold water, drain them well; then add a handful of grated or scraped horseradish root, and three heads of celery. Take cold vinegar enough to cover these, and put into it half an ounce each of tumeric (this can be purchased at any drug store), cloves, and cinnamon, one eighth of a pound of ground pepper (black), one eighth of a pound of sugar, half a pound of white mustard seed, half a pound of ground mustard. Boil for fifteen minutes, and pour over the cucumbers, etc. If you have empty chow-chow bottles, seal up in those. After a few weeks it will be ready for use.

Cauliflower Pickle.—Prepare the cauliflower by cutting in small pieces, and let it stand over night in a weak brine; in the morning steam it until tender, then bottle and pour over it hot vinegar, sweetened and spiced to taste.

Onions.—Take the smallest white onions you can find, peel them, and if you keep your hands in water while peeling the onions your eyes will not suffer. If very small they

will not need to be steamed ; let them stand one night in salt and water, and then pour hot vinegar over them for three mornings. If they are not small you may steam them for five minutes, not longer, or, better still, cut them in two or three slices and pour the vinegar over them.

Cabbage.—Select a nice, solid head—purple cabbage preferred on account of color—shave it fine, but do not chop it. Season it to suit yourself, and pour cold vinegar over it.

Mustard Dressing for Pickles.—To one quart of vinegar take six table-spoonfuls of mustard, half an ounce of tumeric, one cup of sugar, half a cup of flour.

Sweet Cucumber Pickles.—Take small green cucumbers, wipe them and put into a jar with salt between the layers ; pour over them boiling water enough to cover them. Repeat this process (they need not be wiped) every third day in a month ; drain in a colander, pour over them hot vinegar and water in which has been dissolved a small piece of alum. Leave them in this for three days, drain again, and cover them with boiling vinegar sweetened and spiced to your taste ; use brown sugar. Add a little alum to the last vinegar. This seems a tedious process, but it takes only a few minutes each day ; and when once done you need not think of your pickles except when you want to use them. Put them in jars and keep them in the cellar.

Ripe Cucumber Pickle.—Peel and slice the cucumbers in pieces about an inch thick ; remove the seeds ; let them stand all night in cold vinegar ; in the morning drain off this vinegar. Take a gallon of fresh vinegar, four pounds of sugar, a few sticks of cinnamon, and in this mixture boil the pieces of cucumbers ; take out with a skimmer each piece as it becomes clear and put it in a jar or can ; when all are done pour the hot vinegar over them. See that they are covered, as the pieces that are on the top will

become soft and unfit for use. Watermelon rinds pickled in this way are nice.

To prepare Mustard for the Table.—Take two table-spoonfuls of mustard, one table-spoonful of flour, mix them well while dry; then take half a cupful of strong vinegar, fill the cup with water, stir the mustard and flour into it; cook it as you would boiled custard. When thick enough take it from the fire and add one tea-spoonful of sugar.

VII.

CAKE, CUSTARD, AND CANDY.

MORE cake is spoiled in baking than is dreamed of in the philosophy of most women. After a recipe which is known to be good has been carefully followed, some mysterious power seems to interfere to prevent success, whereas it is very likely true that when the cake had risen to the top of the tin, and the crisis had come, the oven door was opened and a piece of cold newspaper laid over the tin, the cake fell, and the inexperienced cook wondered why it was so poor. The oven door should never be opened unless there is really danger of burning the cake, and if a paper is laid over it, be sure to see that it is first heated. When baking nice cake a cook should try to arrange her work so as to have nothing else of importance on her mind.

When making layer cake it is desirable to have all the layers the same thickness. Five table-spoonfuls of the dough are enough to fill a tin of medium size, and the quantity which ordinary recipes give will make five of these tins full. After measuring once to find out how much it takes to fill your tins, write it down in your recipe book, and so save a few minutes each time you bake.

After buttering your cake tins scatter a little flour over them, and the cake is absolutely certain not to stick to the tin. If your oven is likely to bake hard at the bottom, put a paper in the tin. Butter it well first.

A labor-saving invention is to have one long cake tin divided in the middle. When making cake, put half the quantity in one end of the tin. Add to the remainder spices, raisins, etc., according to taste, and put into the other end of the tin. This saves time in making and baking. The result will be two kinds of cake for the basket; and if the family is small, one is less likely to have dry cake on hand than if two large cakes are made at the same time. It is a good plan to keep a nice wooden pail full of sifted flour in the pantry ready for use; you will save time by doing so, as all lumps must be stirred out, any way, and it is a much easier operation to sift them out. In using baking powder be sure not to use too much; it is unwholesome, and spoils the flavor of the cake. If you do not make your own cake, impress this fact upon your cook. I believe it to be a matter of economy to buy and use a good egg-beater; with proper care, it will last a lifetime.

Sponge Cake.—Everybody likes sponge cake; few, however, can make it satisfactorily without using from seven to ten eggs. The recipe here given is never known to fail when a little care is exercised in making and baking. It is not only delicious, but very nice to look at on the table. It should be baked in long, narrow tins: Four eggs, two cups of sugar, two cups of sifted flour, two tea-spoonfuls of baking powder, a small tea-cupful of hot water. Beat the eggs very light, whites and yolks together; use granulated sugar; mix the baking powder with the flour, and stir it in a little at a time; do not put all the hot water in at once; put in a table-spoonful, beat the dough well, and then add more, and so on. When making this for the first time one is almost certain to be tempted to put in a

little more flour, the dough is so thin ; do not hesitate, or your cake will be lost. It should be baked in a moderately-hot oven. If there is any trouble about the top not being smooth, lay the cake on a platter downside up and frost it. Lemon is a delicate flavor for sponge cake.

These particulars are given for the benefit of young housewives who, like Bella Wilfer, are puzzling their brains over "The Complete British Housewife," or its American equivalent.

White Sponge Cake.—Two tumblers of flour, one tumbler and a half of sugar, whites of ten eggs, two tea-spoonfuls of cream of tartar ; no soda. Flavor to taste.

Flora's Sponge Cake.—One pint of sugar, one pint of flour, seven eggs, and half a tea-spoonful of baking powder ; flavor with lemon. Stir the flour in last, and very slowly.

Coffee Cake.—Two cups of flour, one cup of sugar, one cup of fruit, half a cup of molasses, half a cup of butter, half a cup of cold coffee, two eggs, one tea-spoonful each of mace, cloves, and soda, one table-spoonful of cinnamon. A nice fruit cake may be made by adding more fruit.

Van Buren Cake.—One cup of sugar, half a cup of butter, three eggs, half a cup of chopped raisins, two tea-spoonfuls of baking powder, about two cups of flour ; flavor with nutmeg. Put the butter, sugar, milk, and well-beaten eggs together, then stir the flour and raisins in. By putting them in together I have never had any trouble about the raisins falling to the bottom of the cake, but they have been evenly distributed through it. A cake with raisins needs a little more flour than one without them. This cake will keep well.

Walnut Cake.—One coffee-cup of sugar, one cup and a half of flour, two cups of raisins, one cup of walnut meats, half a cup of butter, half a cup of sweet milk, three eggs, half a nutmeg, half a tea-spoonful of soda or two tea-spoonfuls of baking powder ; flavor with lemon or vanilla.

Dolly Varden Cake.—Three eggs, two cups of sugar, two thirds of a cup of butter, one cup of sweet milk, three cups of flour, one tea-spoonful of cream of tartar, and half a tea-spoonful of soda or two tea-spoonfuls of baking powder. Take half of this mixture and flavor it with lemon, and bake it in two tins as for layer cake. To the other half add one table-spoonful of molasses, one cupful of chopped raisins, one tea-spoonful each of cloves, cinnamon, and nutmeg. Mace may also be added if desired. Bake this also in two tins, then put the layers together with jelly between. Put a light-colored layer at the bottom ; it is less likely to crumble.

White Cake.—One cup of butter, two cups of sugar, one cup of sweet milk, whites of five eggs, three cups of flour, two tea-spoonfuls of baking powder.

Black Cake.—One pound of browned flour, one pound of fresh butter, one pound of brown sugar, one pound of citron, twelve eggs, two pounds of raisins, two pounds of currants, two table-spoonfuls of mace and cinnamon mixed, two nutmegs powdered, a large glass of wine and brandy, half a wine-glass full of rose water. Put a layer of the cake mixture in the pan and then a layer of sliced citron, and so on until all is in. Bake slowly for two hours.

Libbie's Cake.—Four cups of flour, two cups of sugar, one cup of sweet milk, one cup of butter, four teaspoonfuls of baking powder. This is an excellent foundation for layer cakes of all kinds. A delicious filling for this cake is made in this way : Take a cup of white sugar, put it into a tin basin with enough water to dissolve it ; let it boil until it will harden in cold water ; have a cupful of stoned and chopped raisins ready ; beat the white of one egg to a stiff froth ; put with the raisins into the boiling sugar ; stir briskly, and while warm put it between the layers of the cake, which should be all ready, having been taken out of the tins and laid on a cloth, so that you may easily select

one which is nicely browned for the bottom of the cake, and another very smooth one for the top.

Caraway Cake.—One cup of sugar, two cups of flour, half a cup of butter, half a cup of sweet milk, one table-spoonful of caraway seed, two tea-spoonfuls of baking powder. Beat the eggs till very light, whites and yolks separately. If eaten when fresh it is nice, and helps to make that variety for which the troubled housewife is always seeking.

Ginger Cake.—Before the buckwheat season fairly begins, fresh ginger cake is nice with coffee for breakfast. It is convenient to make it sometimes when you haven't bread enough for both breakfast and dinner. A simple way of making it is to take one cupful of molasses, four table-spoonfuls of hot butter or lard, stir in as much flour as you can, then put a tea-spoonful of soda and a heaping tea-spoonful of ginger into a teacup, and fill the cup almost full of boiling water; beat this into the dough a little at a time.

A delicious *Breakfast Cake* may be made by taking enough bread sponge to make, when risen and baked, a cake about two inches thick; knead into it a piece of butter the size of half an egg. After it is in the tin, put on the top little lumps of butter, and then cover it with white sugar and ground cinnamon. When baked, there will be a sort of crust over the cake. This is very nice with coffee.

Lovers of *Chocolate Cake* will rejoice at a new way of preparing it. Use the usual recipe for the cake, omitting one third of a cup of flour. Grate the chocolate as for layer cake, and add to the dough; mix thoroughly, and bake in a loaf.

The following directions for preparing a *Short Cake* for baking will be found of great value: When the dough is ready to be rolled, cut it in two parts; roll one half of it the proper size, put it in the tin, and spread butter over

the top ; then roll out the other half and lay on. When the cake is baked, the top layer can be easily lifted off, and there is no danger of its falling, as sometimes happens when a cold knife is used to cut it.

Delicious *Short Cake* may be made with blackberries, peaches, oranges, and pineapples chopped fine, as well as with the time-honored strawberry. The dough itself is made as you make biscuit.

Mrs. M.'s Jumbles.—One cup of sugar, half a cup of butter, half a cup of sweet milk, two eggs, two tea-spoonfuls of baking powder, a little more than two cups of flour ; flavor to suit yourself.

Fried Cakes.—If properly made, these need not be looked down upon by people who disapprove of lard. One cup of sugar, one cup of sweet milk, one tea-spoonful of soda, two tea-spoonfuls of cream of tartar, two eggs, three table-spoonfuls of lard ; flavor with cinnamon or nutmeg ; a half tea-spoonful of ginger may be added if you please. Beat the sugar and lard together till light, then add the well-beaten eggs. Mix the dough as soft as you can. Have the lard in which they are to be fried very hot. It is taken for granted that the lard is as sweet and clear as you can get. Before putting any of the cakes into it, take a bit of the dough and drop in to test its heat. If it rises to the top instantly, the lard is hot enough. Then put in a few of the cakes at a time ; watch them closely, and turn them over without piercing with a fork. By omitting all shortening—that is, both butter and lard—from any good fried-cake recipe, and using in place of it a cup of sweet milk, the cakes will be light and almost entirely free from grease.

Doughnuts.—The doughnut has been favorably mentioned in literature ; it fills an honored place in our memories of childhood ; but the doughnut which is rolled in pulverized sugar, and which has a raisin in the center, possesses an ideal grace never attained by the plain fried cake,

or even by the ring. Three pints of flour, butter the size of an egg, one cup of sugar, one egg, a small bowlful of milk or water, and four tea-spoonfuls of baking powder; flavor with nutmeg or cinnamon. The dough made in this way will be thin, and you will need to sprinkle flour enough over it and on the kneading-board to roll it out nicely. Cut the cakes out with a biscuit-cutter; then take a knife and insert it at the edge of the cake until the point of the knife is at the center; then take out the knife and put the raisin in; press and flatten the cake, and cut it out again with the biscuit-cutter. This operation prevents the raisin from bursting out when the cake rises. When the cakes are ready for the table, sift pulverized sugar over them.

Fig Cake.—One cup of butter, two cups of sugar, three cups of flour, half a cup of sweet milk, whites of seven eggs, two tea-spoonfuls of baking powder. Beat the butter and sugar until very light—and, by the way, this should always be done when making nice cake. For the filling take one pound of figs, chop them fine, and cook until soft and smooth with a teacup of water and half a cupful of sugar. Another, but I think less desirable, way to prepare the filling is to chop ten ounces of figs and five ounces of raisins, soak them over night in enough brandy, wine, or cider, to make with them a paste that will spread almost like custard.

Grandmother's Cake.—One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup of sweet milk, two tea-spoonfuls of baking powder. Raisins or cocoanut may be added. This is nice baked in a loaf or in gem tins, or may be baked in layers with custard put between. Custard for the cake is made of half a pint of milk, two tea-spoonfuls of corn starch, half a cup of sugar, one egg; flavor with vanilla.

Roll Jelly Cake.—One cup of sugar, one cup of flour,

three eggs, three table-spoonfuls of sweet milk, one tea-spoonful of baking powder. Roll while hot.

My Own Soft Ginger Cake.—One cup of molasses, one cup of sugar, one cup of sweet milk, half a cup of butter, one egg, two tea-spoonfuls of baking powder; ginger and raisins to suit the taste. Stir in flour enough to make a soft batter, not as thick as ordinary cake. Bake slowly.

Molasses Cake.—Two cups of New Orleans molasses, four cups of flour, one cup of water, one cup of butter, one egg, two tea-spoonfuls of soda, one orange; grate the peel, put that in, and also the juice and pulp.

Carolina Cake.—One cup of butter, two cups of sugar, two and a half cups of flour, half a cup of sweet milk, whites of eight eggs, one tea-spoonful of cream of tartar, half a tea-spoonful of soda, one lemon; grate the peel and put that and the juice into the cake.

Corn-starch Cake.—One cup of sugar, half a cup of butter, two thirds of a cup of sweet milk, one cup of flour, one cup of corn starch. Beat the butter and sugar to a cream, then add the milk, then the flour in which you have mixed two tea-spoonfuls of baking powder, then the eggs, and last the corn-starch.

Aunt C——'s Lemon Jelly Cake.—Three cups of flour, two cups of sugar, one cup of sweet milk, three eggs, two and a half tea-spoonfuls of baking powder. This will make five layers.

For the jelly. Two large lemons, one cup of sugar, one egg, half a cup of water, one tea-spoonful of butter, one table-spoonful of flour mixed with a little water. Grate the rind of the lemon, and add the juice. Boil until it thickens; then place between the layers of cake. This is a very nice cake, and will be better after having been made a week or ten days. This is true of very few cakes.

Almond Cake.—One cup of butter, one cup and a half of sugar, half a cup of milk, three eggs, two tea-spoonfuls

of baking powder, two table-spoonfuls of almond extract, or one pound of blanched almonds. Take out enough to cover the top of the cake, split them in halves, chop the rest and put into the cake. After the cake is in the baking tins, lay the split ones on the top ; they will rise and brown as the cake rises and bakes. This is a delicious and very handsome cake for the basket.

California Cakes.—One cup of molasses, one cup of sugar, one cup of lard, one tea-spoonful of ginger, one tea-spoonful each of cinnamon and cloves, two tea-spoonfuls of soda, one cup of warm water, a little salt, one cup of dried currants, flour enough to make a batter stiff enough to drop from a spoon.

Imperial Cake.—One pound of sugar, one pound of flour, one pound of citron (spiced), one pound of almonds (blanched), three quarters of a pound of butter, ten eggs, one wine-glass of brandy, a little mace.

Feather Cake.—One cup and a half of sugar, half a cup of butter, two thirds of a cup of sweet milk, two eggs, two and a half cups of flour, two and a half tea-spoonfuls of baking powder. Bake in a quick oven, and it will be as light as a puff.

Cream Puffs.—Two eggs, one cup of sugar, half a cup of butter, one cup of sweet milk, two and a half cups of flour, two tea-spoonfuls of baking powder. Flavor with lemon. Split the cakes while hot and fill with boiled custard.

Annie's Cake.—Use the recipe given for good layer cake ; then take one cup of molasses, one cup and a half of brown sugar, one table-spoonful of flour, two table-spoonfuls of cold water ; boil for seven or eight minutes ; then add half a cake of grated chocolate ; boil until it is like thick custard. When you take it off the stove add a little bit of soda ; be sure that it is dissolved ; flavor with vanilla. Do not put it between the layers of cake until it is cold.

This is worth trying, as it may be made when it is almost impossible to get enough eggs to cook with. Small cakes baked in patty-pans and filled with this are very nice. Be sure to boil it long enough to prevent its running.

Fruit Cake without Eggs.—One cup of brown sugar, one cup of sour milk, one cup of raisins, two cups of flour, four table-spoonfuls of melted butter, one tea-spoonful each of cinnamon, nutmeg, cloves, and soda.

Bread Cake.—Four cups of bread sponge, two cups of sugar, one cup of butter, one cup of cream, two eggs, one tea-spoonful of soda; knead it lightly on the kneading-board, adding a little flour. Let it rise till very light before baking. This is an excellent recipe.

Hattie's Loaf Cake.—Two cups of sugar, one cup of butter, three cups and a half of flour, one scant cup of sweet milk, five eggs, one heaping tea-spoonful of baking powder; beat the whites of two eggs to a stiff froth, add half a cup of pulverized sugar, six table-spoonfuls of grated chocolate, two tea-spoonfuls of vanilla. After putting this on the top of the cake, set it in the oven to harden.

Measure Pound Cake.—One teacup of butter, one coffee-cup of sugar, one cup and a half of flour, five large eggs or six small ones, one cup of stoned raisins, one tea-spoonful of mace. Beat the butter and sugar to a cream; scatter flour over the raisins, and put them in a layer, with two thirds of the cake dough under them, and the other third over them.

Maggie's Cookies.—Two cups of white sugar, two eggs, one cup of butter (melted), one tea-spoonful of soda, six table-spoonfuls of cold water; roll thin. You may scatter cocoanut over the top before baking, and put on three or four raisins. If cut in fancy shapes they look inviting.

Sarah's Cookies.—Two cups of molasses (New Orleans), one cup of sugar, one cup of butter, one cup of boiling

water, two tea-spoonfuls of soda, two table-spoonfuls of ginger, one table-spoonful of cinnamon ; roll as soft as possible. If you like the flavor of coffee, you can use half cold coffee and half water.

Ginger Snaps.—One cup of molasses, one cup of sugar, one cup of butter (or part lard), half a cup of hot water, two tea-spoonfuls of soda, two tea-spoonfuls of ginger. In cold weather I sometimes put the molasses, sugar, and water all together in a pan and heat them, then add the soda. Make a stiff dough, knead it well, roll out thin, and bake in a quick oven.

Almond Cookies.—Two pounds of butter, three pounds of sugar, one pound of almonds (blanched and pounded), two tea-spoonfuls of cinnamon, one tea-spoonful of soda, one cup of boiling water, one lemon, one dozen eggs ; mix like other cookies. Put the almonds on the top after the cookies are in the tins, and sprinkle sugar over them. This recipe makes a large number, and you can, of course, vary it to suit your needs.

Hickory-nut Cookies.—Two cups of sugar, half a cup of butter, two eggs, six table-spoonfuls of sweet milk, one tea-spoonful of cream of tartar, half a tea-spoonful of soda, one cup of chopped meats, stirred into the dough.

Custard.—Plain boiled custard: To one quart of milk add four well-beaten eggs ; sugar to taste ; flavor with lemon or vanilla. Put it in a small pan and set this in a larger one with hot water in. Cook until it thickens. Take a little out on a saucer, let it cool, and you can judge from that how long to keep it in the hot water. If left in the pan until it cools, it will thicken some even after it is taken out of the water.

Floating Islands.—Cook the same as for plain boiled custard, omitting the whites of the eggs, and adding a table-spoonful of corn starch ; stir the corn starch into the cold milk to dissolve it. Beat the whites of the eggs to a

stiff froth, and drop from a large spoon into a colander which you have placed over a pan of boiling water.

Sweet Cream.—Take perfectly sweet cream, whip it to a stiff froth, sweeten and flavor to taste; serve in wine-glasses with cake.

Spanish Cream.—Put one half of a box of gelatine to soak in a goblet of cold water. Put one pint and a half of sweet milk on the stove. When it comes to the boiling point pour in the gelatine, stirring it all the time till it is entirely dissolved. Beat the yolks of three eggs and one cupful of sugar, pour slowly into the milk, and let it scald until it begins to curdle. Then add the whites of three eggs beaten to a stiff froth, put in as quickly as possible and pour into the mold immediately. Flavor with vanilla.

Aunt Lib's Custard.—Make a plain boiled custard, and when nearly done stir in grated chocolate to suit the taste. Serve in small china cups, putting the white of an egg on the top if you choose.

Frosting.—Cooked frosting: Two cups and a half of sugar, two thirds of a cup of water; boil until it candies—that is, until it will drop from the spoon in threads, or will harden in cold water; then add the whites of three eggs beaten to a stiff froth; stir it briskly for a few minutes until it is perfectly smooth. Add the juice of one lemon. This is enough to put between the layers of a medium-sized cake, and will also cover the top and sides. When you wish to frost the top and sides only, one cup of sugar and one egg will be plenty.

Common Frosting.—Beat the white of one egg to a stiff froth, and stir pulverized sugar into it until it is thick. When spreading frosting over a cake use a knife, and dip it into hot water if you have any trouble about making the frosting smooth. Set the cake into the heater for four or five minutes. You may add to this frosting some whole

blanched almonds, and flavor the frosting with almond extract.

If you wish to frost the top of the cake only, put the frosting on, and then pin a piece of clean white paper around the cake to prevent its running over the sides.

Candy.—It is perfectly natural, as everybody knows, for children to beg for lumps of sugar from the time when the baby first connects sugar with the bowl till years later when he is allowed to help himself. It is entirely legitimate that they should have in moderation the sweets they crave, and which in a large measure supply their bodies with needed heat. They enjoy wonderfully well having sweet things made at home in whose making they can assist, and during holiday week, at least, it is not hard to indulge them. Let them at least have pop-corn balls and molasses candy. These balls are easily made.

Pop-corn Balls.—Boil some molasses until it will harden in cold water, then pour it over the pop-corn; take it into a cool room, butter your hands, and roll the corn in the proper shape.

Chocolate Caramels.—One cup of sweet milk, one cup of molasses, half a cup of grated chocolate, a piece of butter the size of a walnut; stir constantly, and let it boil until it is thick, then turn it out on buttered plates. When it begins to stiffen mark it in squares, so that it will break readily when cold.

Cocoa-nut Caramels.—Two cups of grated cocoanut, one cup of sugar, two table-spoonfuls of flour, the whites of three eggs beaten stiff; bake on a buttered paper in a quick oven.

White Candy.—One quart of granulated sugar, one pint of water, two table-spoonfuls of vinegar; boil just as you do molasses candy, but do not stir it. You can tell when it is done by trying it in cold water. Pull as if it were molasses candy. Have a dish near by with some vanilla in

it, and work in enough to flavor it as you pull. Put it in a cold room, and the next day you will have delicious candy.

Molasses Candy.—One cup of molasses, two cups of sugar, one table-spoonful of vinegar, small lump of butter; flavor with vanilla. Try it in cold water; if it will break it is done. Pull!

Tirza's Chocolate Creams.—Two cups of granulated sugar, half a cup of milk. Boil just five minutes. Then take it from the stove and stir till it is stiff; then drop on buttered plates, and leave till cold. While it is cooling break a square of Baker's chocolate in small pieces in a bowl, and set it over a tea-kettle in which the water is boiling. After it is melted, then take the drops and with a fork roll them in the melted chocolate; then lay on the plates till cold.

VIII.

FRUIT.

ONE of the most satisfactory operations which is carried on in the household is the annual putting up of fruit. To be sure, it has its disadvantages, like everything else. The fruit generally gets ripe a week or two earlier than you expect it will, and is brought to you on a day for which you have planned other work; but, after all, there is to the well-regulated mind a rare pleasure in being confronted with a basket of luscious fruit which may be preserved for enjoyment in the winter; and I maintain that the pleasure we receive in midwinter from a dish of peaches, cherries, or plums on the table is not wholly of the senses, but the mind itself enjoys the contrasting picture which inevitably comes before it. Something of the brightness of the long

summer days in which it grew and ripened is felt again, and just as chopped pickle in June will suggest a November day when the tomatoes no longer ripen, the cucumbers have gone to seed, and the frost has covered the tangled vines in the garden with a fairy-like network, so red raspberries and pears in December and March minister to other wants than those of the palate. Half the trouble of putting up fruit—the broken cans, the scalded fingers, and stained dresses—might be done away with if a woman could enter upon the work in the right spirit. If, instead of complaining in May because the trees are full of blossoms, and exhausting ourselves mentally by putting up the fruit and having it spoil long before it is ripe, we were to refrain from asking if we shall live to eat it or see it eaten, we should accomplish something really great in preserving our peace of mind as well as our fruit. It is a simple matter also, if entered into with calm cheerfulness, to look over and can the fruit. After the fruit has been carefully examined, set it in a cool room or into the refrigerator, while you examine your cans. It is well to have some new rubber rings on hand, as you may need them; have also a cup of flour paste ready; then, if the zinc rings or covers are bent a little, you may still make them air-tight with the paste. If you are at all doubtful about the condition of your cans, use the paste. In a long experience of putting up fruit I have never broken but one can, and that was on account of carelessness in rinsing in too hot water. I rinse the can in warm water, then set it in a two-quart basin with a little water in it, set it on the stove beside my porcelain kettle, fill the can with the boiling fruit, and seal up as quickly as may be. One thing which should be carefully avoided is too much boiling of the fruit after the sugar is put with it. The injury which boiling does is not by any means well understood by many good cooks. Last year I gave up all the care of putting up fruit and pickles to a

competent and honest girl ; but, by her not knowing that sugar, when boiled, actually changes its nature, and loses much of its sweetness, she used more than twice the quantity which I have used this year, and the fruit then was not so sweet as it ought to be. (When making sirup to eat on hot cakes, bear this in mind : after the sugar is dissolved, let it come to a boil, but do not boil it.)

Peaches.—If possible, pare and cut up your peaches the afternoon before they are to be canned, and scatter sugar over them. In the morning there will be sirup enough to cook them in. Put this sirup into your porcelain kettle, if you have one—if not, into a bright tin pan ; cook a few peaches at a time, try them with a broom-splint ; just before they are done, add the necessary quantity of sugar. Some housekeepers make a practice of putting one whole peach into each can, to give the almond flavor of the stone to the whole can. You can not, of course, guess at just the number of halves or quarters needed to fill the can ; if you have too many pieces, and are afraid of their cooking too much, take them out carefully on a plate, and, after cooking others for the next canful, add to them. By cooking a few at once you can preserve the shape and have much finer results than if you cook a great many at a time.

Quinces.—Pare and core and quarter the fruit. Save all the nice skins and the seeds (with the cores, being very particular to reject any which are at all decayed) for jelly. Then steam the quinces till a broom-splint will pierce easily ; then make a sirup of sugar and water, put the quinces in, and, when just coming to a boil, can them.

Quinces and Sweet Apples.—Prepare the quinces and apples as for canning. Steam them in the same way, having about one third as many quinces as apples. Make a very sweet sirup, as they will keep better with plenty of sugar. These may be canned or kept in a large stone jar.

Baked Quinces.—Take out the cores and fill the places

with sugar; leave the skin on; pour a little water over them, and bake in an earthen pie-plate. If baked in a tin, and left in it even for a very short time, they become discolored and are likely to taste of the tin. Bear this in mind when baking apples also. Serve cream with the baked quinces, and they are delicious.

Currants.—Cook well with very little water, sweeten to taste, and can; or, to make old-fashioned preserves, use a pound of sugar to a pound of fruit.

Spiced Currants.—If currants are not plenty, and you dislike to use them for jelly, an excellent substitute is made in this way: Take five pounds of fruit, four of brown sugar, a little less than two table-spoonfuls of cloves, the same quantity of cinnamon; boil two hours; then add one pint of vinegar, and boil fifteen minutes. It is much cheaper and less trouble to make this than to make jelly.

Grapes Spiced.—Five pounds of grapes, five pounds of brown sugar, three quarters of a cupful of vinegar, two ounces of ginger-root, three teaspoonfuls each of cinnamon, cloves, and allspice. Take the pulps out of the skins, put in a pan by themselves, and boil until the seeds separate from the pulp; then drain through a colander. Rinse the pulp also, to make sure that there are no seeds left, put back on the stove, add skins, etc., and boil an hour and a half; then seal in bottles or cans.

Grapes may be prepared in the same way, omitting spices and vinegar, for making pies in winter.

Plums.—Plums gain more than almost any other fruit by being put up with plenty of sugar; even if you are to can them, and know that they will keep perfectly with much less, it is a good rule to put half a pound of sugar to a pound of fruit. Some cooks remove the skins, but I think it a great loss to do this. Cook the skin properly, and the objection to it is done away with.

Pears.—Peel them, cut in halves, or, if large, in quar-

ters ; make a rich sirup with white sugar, cook till tender, either by steaming them or boiling in a very little water, as you would peaches.

Citron Preserved.—Pare and cut the citron into pieces about an inch long, or even less ; remove all seeds. To one pound of citron add two fresh lemons, and sugar equal to the weight of both citron and lemons. Boil the citron in clear water till very tender, skim out, and to the same water add the sugar ; make a thick sirup. Cut the lemons in halves, boil in a very little water for twenty minutes ; then squeeze and strain the juice and water. Add the citron to the water, put in the lemon water also ; let it all come to a boil, then can.

Berries.—Blackberries, red and black raspberries, all are nice canned or made into pickled preserves. I think, however, that red raspberries are much more satisfactory made into regular old-fashioned jam, the “pound for pound” way which used to fill our mothers with foreboding when the time for putting up fruit came. When simply canned, a cup and a half of sugar is enough to allow for each quart-can of fruit.

Apples.—Take them when in their prime, before they begin to lose their flavor, slice and cook them until they are tender ; then can them. Many housekeepers make a practice of canning mince-meat for pies late in the spring, but it is a much better way to can the apples, and then if you wish a mince-pie make a fresh one. Those made from canned mince-meat are not very palatable.

Fried Apples.—Pare and quarter them ; if large, cut the quarters in two, then fry in a little lard in a large frying-pan, so that each piece of apple will keep its shape.

Apple Butter.—Cook nice tart apples till they are soft, using boiled cider instead of water to cook them with ; sweeten with brown sugar ; if you have maple sugar use that. Boil the apples and cider till they are very soft, or

until the sauce is about like a thick custard. It is good with meat. It will keep in a cool room for a long time.

Currant Catsup.—Five pints of ripe currants, three pints of sugar, one pint of vinegar, one table-spoonful each of cinnamon, cloves, allspice, and black pepper, half a table-spoonful of salt. Boil for half an hour.

Gooseberry Catsup.—Ten pounds of gooseberries, seven pounds of sugar, three pints of vinegar; add spices to suit the taste. Boil slowly two hours.

Spiced Gooseberries.—Six quarts of gooseberries, ripe or green, nine pounds of sugar, one pint of vinegar, diluted if it is very strong, one table-spoonful each of cloves, cinnamon, and allspice. Put the berries in the kettle with half the sugar and a little water. Boil an hour and a half. When nearly done add the rest of the sugar. Set it off the fire, and add the spice and vinegar.

Grape Pickles.—Boil ripe grapes soft, and mash them through a colander, leaving the seeds only. To one pound of grapes use three quarters of a pound of sugar, one half teacup of vinegar. Boil until almost like jelly, then add cinnamon and cloves.

Quince Jelly.—When putting up quinces save the nice skins, cores, and the seeds; rinse off in cold water; then boil until the skins are soft; then drain through a flannel bag, and boil for twenty minutes or more, depending on the quantity of water. When nearly thick enough, add about half as much sugar as you have of the boiled juice. Before putting the sugar in, skim off carefully the scum which rises to the top. I believe that the only way one can be sure each time to have satisfactory results in jelly-making is to keep trying the juice. I take a little out on a saucer, let it cool, and then examine it. It is a safer way than to trust to a given number of minutes. The condition of the fruit is hardly ever twice alike. If possible, when making jelly I put the fruit after it is cooked

into a flannel bag, and let it drain slowly. It is so much more likely to be clear than if squeezed or pressed out hastily.

When canning fruit, one very often has more juice than is needed, or is even desirable to put in the can. This may be strained, boiled, and made into jelly, which will do nicely for cake, or it may be kept in a sealed bottle to flavor and color apple jelly with.

Apple Jelly.—This is made like any other fruit jelly, and it is often convenient to make it for use late in the spring, if your stock is not very large of summer-made jelly.

Crab Apples make a very handsome jelly. Catawba grapes, when first beginning to ripen, make a delicious jelly. In fact, one may make it of any fruit.

Wine Jelly.—Take one package of Cox's gelatine, the juice of three lemons, rind of one, and one pint of sherry wine. Let the gelatine soak for two hours in one pint of cold water, then add two pints of boiling water, one and a half pounds of white sugar, and the wine. Let it just come to a boil. If you wish to add any flavor, do so. Strain into molds to cool.

When you begin to use your fruit in the winter, fill some of the cans with stewed cranberries (and, by the way, stew the berries until they are soft, not leaving them whole so they will pop open in your mouth, as I have seen them).

In spring, when apples have lost their flavor, you can make a very good apple pie by adding two or three tablespoonfuls of cranberries to each pie. Do not leave empty cans standing around in the pantry. When the fruit is taken out, wash the can, dry it and the cover and the rubber ring. Then put the top on, and set the can on the shelf from which you took it.

Elderberry Jelly.—Cook the berries till soft, then strain through a jelly-bag. To every pint of juice add one pint of white sugar. If you choose, one third part of grapes may be used.

IX.

MISCELLANEOUS HINTS.

Care of Silver.—When putting away the silver tea or coffee pot which is not used every day, lay a little stick across the top under the cover; this will allow fresh air to get in, and will prevent mustiness. It will then be ready for use at any time, after having first been thoroughly rinsed with boiling water.

Nothing is better to clean silver with than alcohol and ammonia. After rubbing with this, take a little whitening on a soft cloth and polish. Even frosted silver, which is so difficult to clean, may be easily made clear and bright.

Taking Care of Stockings.—Before the children's stockings begin to be thin at the knees and to need darning, put a piece of cloth under and sew with fine stitches, so that they will not show. Soft flannel, or pieces of old stockings which are strong enough to be worth using, are better than any heavier cloth. By taking the trouble to do this, the stockings may be made to last twice as long as without it.

Putting Away Stockings.—When putting away summer stockings, see that they are clean and whole. It is a great comfort to find them ready for use in the spring. Have a calico or cambric bag to hold the stockings of each member of the family. Label each one, in order to save time, and not be obliged to look into each to find the ones you wish to use. In summer, keep the winter stockings in them.

To Preserve Old Stockings.—Pale-blue stockings which have faded can have the color restored by dipping them into hot water in which common bluing has been poured, and some lumps of alum dissolved. Old white stockings can be colored in this way, and do a good deal of service.

Marking Handkerchiefs.—A plain hemstitched pocket-handkerchief can be ornamented prettily by putting a row

of feather-stitching, in white or colored working cotton, just above the hem. This is a good way to mark handkerchiefs for the wash, providing, of course, that the washing is done at home.

Saving Thread.—When raveling out a fringe on mats or tidies made of java or honeycomb canvas, save the threads. You may use them to feather-stitch bands of white cotton cloth for trimming. They are serviceable on children's underwear, at the top of Hamburg ruffles, and will last longer than insertion.

To Color Old Gold.—Any one who is piecing a silk quilt, or expecting to piece one, will be glad to know how to dye silk or satin a beautiful old-gold color. Take green horseradish leaves, steep them in water, make a strong dye. After dipping the silk or satin into the dye thoroughly, wash in soft-soap suds. Iron while damp, laying a cloth over the silk or ribbon. This should always be done when ironing silk or ribbon, even if it has not been washed, but simply sponged. Black silk may be sponged with cold coffee and ammonia.

How to Keep Lamp-Chimneys Clean.—After the lamps are filled and the chimneys washed and put on the shelf, take pieces of newspaper and roll in the form of a chimney and slip over chimney and lamp. It will protect from dust and flies, and when the lamps are lighted one will be rewarded by finding them as clear and bright as when first put in order.

Scraping Kettles.—A clam-shell is more convenient for scraping kettles and frying-pans than a knife. It does the work in less time.

To Freshen Stale Crackers.—Crackers that are not fresh can be made to appear so by putting them into a hot oven for a short time. Watch them carefully, as a minute too long will serve to brown and spoil them.

To "try" Cake.—The broom-splint has occupied a prom-

inent position among aids to cooking for an indefinite period of time, and housekeepers who are immaculate in all other matters often take a splint from a broom with which they have, perhaps, swept the kitchen, and "try" a delicate cake with it. A much better way is to buy a cheap little brush-broom, and keep it for this and no other purpose; one will last a lifetime; hang it in the dining-room near the kitchen-door. If so disposed, you can make a pretty case for it of fancy paper, Turkish toweling, or canvas; then one will not be tempted to use it for anything else in the kitchen.

Washing Colored Clothes.—It is always best to wash flannels, calico dresses, and aprons before the white clothes are wet, especially if the day is cloudy and threatening. Then, if it rains, the white clothes can be rubbed, scalded, and left in the rinsing water, and it is a small matter next day to wring, blue, and hang them up to dry. When washing fine laces, do not use starch at all; in the last water in which they are rinsed, put a little white sugar, dissolve it entirely, and the result will be pleasing.

How to Protect the Dress.—Ladies who do their own work will find that, in addition to a long apron, a pair of calico sleeves, with a rubber cord in the top, is a dispenser of happiness. One can slip them on over cuffs and nice dress-sleeves, get tea, and even wash the tea-dishes, without injuring the dress.

Putting Up Curtains.—When putting up curtains which are to be draped, in a low room, put the cornice to which the curtain is to be fastened close to the ceiling, even if the window is put in lower down, as it gives the effect of greater height to the room. The curtains meeting at the top will conceal the wall.

Window Gardens.—Pretty window gardens may be made by taking the tin boxes in which mackerel is put up, paint them green or scarlet, and put in such plants as grow well

together. When watering them, do not use more water than will be absorbed during the day. A few experiments will soon enable one to judge correctly in regard to the amount, and it is surprising to see how the plants will thrive in utter defiance of all the wise things that are said about drainage. The tin or zinc cases in which thread is packed will also, when painted and placed in a stand, make very good window gardens. Water in which the gridiron and frying-pan have been washed is an excellent fertilizer.

How to Start a Fire—Keep the kerosene-can in the wood-house. If you have no kindling, and feel that oil must be used to start the fire, try this method : Take a small paper bag, pour a little oil into it, and run with it to the stove ; in this way you can start a fire quickly without dropping oil on the floor, or endangering your life. It would be better not to use oil at all for this purpose.

How to Use the Oil Stove.—A few suggestions in regard to the use of the oil stove may be of value to some one who does not succeed well in using it. Complaints are frequently made that a meal can not be put hot upon the table if cooked on the single oil stove. My plan is this : If I am to get breakfast by it, the first thing is to boil the water for coffee, have the coffee in the pot, with some soft paper stuffed in the nose. When the water boils, pour a little on the coffee, cover closely, and set it one side. Then warm the potatoes ; when thoroughly cooked, cover them and set one side. If beefsteak is preferred to cold meat, cook that ; the stove being very hot, it will cook quickly. Then, as you take the steak off with one hand, with the other set the potatoes back on the stove. While you are preparing the steak for the table, the potatoes will be getting hot ; while taking them off, set the coffee-pot back on the stove. Of course, one must be very quick in her motions. Dinner may in the same way be put smoking on

the table, and the housewife herself, cool and fresh, will enjoy the meal as well as any member of the family.

Any one who keeps plants in a room where there is no fire at night, or in a bay window, may prevent their freezing by lighting the oil stove and placing it near them. Canned fruit and vegetables may, also, in this way be kept from freezing. One who has never tried it will be surprised to notice how much heat is given out.

Cleaning Gloves.—The best preparation I have ever tried for cleaning kid gloves can be bought for a small sum at any drug store. Get one quart of deodorized benzine, one drachm of sulphuric ether, one drachm of chloroform, and two drachms of alcohol. Cologne oil can be added if desired. Pour a little of this into a clean bowl, and wash the gloves in it as you would wash anything. After the dirt is nearly out, rinse in more of the clean fluid. Usually one rinsing is enough, but if the gloves are very much soiled, rinse the second time. If the gloves are of cheap kid, it is best to dry them on the hand; but a nice glove, after having been rubbed with a soft cloth to smooth out wrinkles, may be hung on a line to dry. This preparation is an excellent thing to keep in the house, not only for cleaning gloves, but for taking out grease-spots from carpets and clothing, and for sponging coat-collars and felt hats.

How to Clean Mica.—Every woman who has been obliged to spend half a day several times during the winter cleaning the mica in her coal stove, usually by taking them out and washing them in soap-suds, will rejoice to know that there is a much easier way to clean them, and that there is no need to take them out or let the fire burn very low in order to do it successfully. Take a little vinegar and water and wash the mica carefully with a soft cloth; the acid removes all stains, and if a little pains is taken in cleaning the corners and in wiping them dry, the mica will

look as good as new. It is a great care to see that stoves are kept in proper order, and not many servants can be trusted to do it as it should be done. The task might be made somewhat easier by choosing stoves which are not too highly ornamented. Unless the trimmings are kept absolutely spotless and bright, which is a very difficult thing to accomplish, they can not lay the least claim to being ornamental; indeed, a stove which, by reason of its excessive decoration, is rendered the most prominent feature of the room, demanding attention the moment one enters, is certainly in bad taste. A clean, well-polished stove, with graceful shape, which fulfills the end of its being by heating the house, is all that a stove should be. The fire may be, as it has been called, the soul of the room, but it ought not to ask too much attention to its body.

New Kettles.—The best way to prepare a new iron kettle for use is to fill it with clean potatoe-peelings, boil them for an hour or more, then wash the kettle with hot water, wipe it dry, and rub it with a little lard; repeat the rubbing for half a dozen times after using. In this way you will prevent rust, and all the annoyances liable to occur in the use of a new kettle.

How to Boil Custard, etc.—If you have not all the modern conveniences for boiling—that is, one pail to set within another—use a common iron kettle, put a stick across it, and hang a tin pail on the stick. In this way you can boil a custard or blanc-mange without danger of its burning. This is better than the usual way of holding the pail and steaming your hand.

Blackening Stoves.—Every woman owes it to her family as well as to herself to simplify her work as much as possible, and not to do things that are unnecessary; for instance, it is a waste of time and strength and blacking to black and polish the top of the kitchen stove after each meal is prepared; and yet I have seen women who would be shocked

to read this assertion. Other parts of the stove can be kept nice with very little trouble ; and, if the top is kept clean till her fire is out for the day, that ought to satisfy the most painstaking woman. A convenient arrangement for washing the top of a hot stove is to have a smooth, round stick, with a soft cloth tied securely to it. A cloth is better than a brush for cleaning corners.

No Zinc Under the Stove.—An old housekeeper, and a wise woman, said to me last autumn that, after twenty-five years of hard work in kitchen and parlor, she had come to the conclusion that, although it might cause a revolution in the civilized world, she would never put another zinc under her sitting-room stove. She amplified her statement, saying : “ The time I have spent on my knees scouring that zinc would, if otherwise employed, have made me a well-read woman ; or, if devoted to my children, would have been of great benefit to them and a comfort to me.” Her words seemed to me to have great force in them, and the result was that our own sitting-room stove was put up without the customary zinc. Certain members of the family, who encouragingly prophesied the destruction of the house by fire, were surprised to find that we were just as well off without it. (From one point of view we were infinitely better off.) A heavy oil-cloth, with newspapers under it, was put under the stove ; and, although it is a base-burner, and we kept a large room warm with it, the experiment was considered a success. The oil-cloth is easily taken care of. Wash it with warm suds, then with milk and water, wiping with a soft cloth ; when it loses its fresh look it may be varnished with the varnish which carriage-makers use, and be made to look like new, besides being preserved.

Washing Dishes and Making Hard Soap.—Dishes should always be rinsed in clear, hot water after having been washed in soap-suds. Nothing is more unpleasant at the table than to notice a certain stickiness that the soap is likely to leave.

It is necessary, also, from a sanitary point of view ; the caustic alkali is corrosive and unwholesome, and the grease is often impure. It is a simple matter to make hard soap, which is not only agreeable to use, but which has the great merit of cleanliness. To seven pounds of tallow use three pounds of rosin, two pounds of potash, and six gallons of water ; boil for three hours, or, better still, for five ; turn from the kettle into a wash-tub ; let it stand all night. In the morning cut into bars, and lay them on a table or board in the sun to harden for two or three days. This quantity will last a family of four persons a year, if used for ordinary household purposes.

How to Keep Black Gloves from Crocking.—Black cotton gloves will not crock the hands if scalded in salt and water before wearing. The salt prevents fading. When almost dry, one should put them on, in order to stretch them and keep them in good shape.

Some one may wish to know how to wash a *linen duster* in such a way that it will not look faded. All old colored linen should be washed in lukewarm water. If there are any grease-spots, use a little hard soap, or, better still, remove them with benzine. Rinse thoroughly in water in which a third of a cup of salt has been dissolved ; the last water must be very blue, and a small handful of starch put in. Hang in a shady place ; and, as soon as the duster is dry, take it down, so that the wind will not blow the starch out. If dampened with warm water, it will soon be ready to iron.

How to Wash Flannels.—There are many conflicting theories in regard to the proper way to wash flannels, but I am convinced, from careful observation, that the true way is to wash them in water in which you can comfortably bear your hand. Make suds before putting the flannels in, and do not rub soap on the flannel. I make it a rule to have only one piece of flannel put in the tub at a time. Wash

in two suds if much soiled ; then rinse thoroughly in clean, weak suds, wring and hang up ; but do not take flannels out of warm water and hang out in a freezing air, as that certainly tends to shrink them. It is better to dry them in the house, unless the sun shines. In washing worsted goods, such as men's pantaloons, pursue the same course ; only do not wring them, but hang them up and let them drain ; while a little damp, bring in and press smoothly with as hot an iron as you can use without scorching the goods. The reason for not wringing them is to prevent wrinkles.

How to Make an Ottoman.—A neat and useful ottoman may be made by taking a box in which fine-cut tobacco is packed, and covering it with cretonne. The top may be taken off and put on without difficulty if, after covering, a narrow ruffle to fall over the edge is tacked on. An ottoman of this sort is convenient in the bedroom, where it may serve as a receptacle for stockings. If one does not care to buy cretonne, bits of carpet may be used for the covering. Burlap also makes a pretty cover, worked in some simple but showy pattern.

Slippers.—How many times I have heard this said : “I could get along nicely with my work if my feet did not feel so uncomfortable, and even painful.” Without any doubt the woman who makes this remark goes about the house in thin, loose slippers. I used to do it myself. I thought I had to because others did ; but a few experiments convinced me that the only way to do work comfortably is to wear thick-soled shoes. One very soon becomes accustomed to them, and will find great relief. There is always more or less running out of doors to be done, and there is great danger of taking cold if the feet are not well protected.

Curtains.—Pretty curtains can be made of unbleached cotton cloth, trimmed with a stripe of cambric. Choose a delicate and pretty vine, harmonizing in color with the other appointments of the room. If you do not care for

or can not afford a cornice, make a box-plaiting of the cambric for a heading.

Furniture Covers.—Nothing gives so dismal and inhospitable an appearance to a room as to have the chairs and sofa or couch covered with stiff, unfriendly-looking linen ; but pretty furniture that is used every day must be protected in some way, and there are many coverings which are really ornamental. For instance, a couch may be kept from fading by taking a piece of Turkish toweling the required length—that is, a little longer than the couch, so that it will fall over the ends, and not slide down and wrinkle ; put scallops of flannel on the edge. A border or center-piece, or simply a vine worked in some bright color across the ends, makes a pretty addition to it. *Tidies* that are very serviceable may be made of brown linen with an *appliqué* stripe of cretonne flowers. The easiest and most satisfactory way to prepare *cretonne* for transferring is to first work the figure which is to be cut out with the button-hole stitch, and then cut around that. When it is placed upon broadcloth, or any material which will not require washing, sew it with long stitches on the wrong side ; but when transferring to the linen, sew it firmly, so that it will keep its place when washed. The tidies may be finished by putting fringe or yellow lace across the ends ; turn down and hem on the sides, and feather-stitch with worsted or working cotton or silk.

Toilet Cushions.—Pretty covers for toilet cushions can be made of bits of muslin and lace that are not large enough to do anything else with. First make the cushion ; fill it with sawdust which has been heated until it is perfectly dry, otherwise the sawdust will shrink and the cushion be spoiled. Sawdust is preferable to bran, for there is danger of mice destroying the cushion if it is filled with bran. Cover the cushion with silk, or even pretty cambric or cashmere will do. Then make a square of the little pieces of

lace and muslin, and put over. Finish the cushion with a muslin ruffle edged with narrow Italian lace, which costs a few cents a yard.

New Fringe Out of Old.—Cretonne table covers and mantel lambrequins may be finished with fringe of which almost every one has a supply. The worsted dress fringe so much worn a year or two ago can now be made use of. It is also serviceable as a finish to mats made of burlap. If the fringe is dark-colored, it may be brightened by tying in lengths of gay worsted.

Cleaning Tin-ware.—Do not set apart one day on which to clean your silver or scour your tin-ware ; there is danger of its not being done at all. Have your cleaning material ready, and when you are “doing up” the dishes after each meal, clean and polish the silver or tin you have been using. This is a good habit to cultivate.

Reading and Washing Dishes.—I do not believe in the practice highly recommended by some excellent women of attempting to read while washing and wiping the dishes. I do not think it an economy of time at all ; it can be done, but not by a young housekeeper, who needs all her wits about her to see that her plates are properly dried, that no lint is left on the saucers, and no drops of water left in the teacups. Then there is danger of her being too much engrossed with her new thoughts if she is reading anything that is worth taking so much trouble to read. The very best way is for her to use all her energy and culture—if she has it—in doing her work thoroughly and quickly. (If there is one word which occurs oftener than any other in these pages, it is the word “thorough.” A good motto to hang on a kitchen-wall would be, “Thou desirest truth in the inward parts.”) Then, in the sweet rest which she has earned, let her enjoy the treasured book. We know of one young woman who read this year Maudsley’s “Pathology of Mind” in the few minutes she had to herself after doing

her morning round of housework and before she began preparations for dinner.

Window Shades.—Scarlet holland shades, trimmed across the ends with antique lace, are very pretty and serviceable for a dining-room, giving a soft and warm light to the room.

Scrap-Bags.—It is a good plan to have pretty scrap-bags in sitting-room, bedroom, and dining-room, and to hang one near the sewing-machine. They may be ornamental, and are certainly useful. Since trying this I have saved paper rags enough to buy all the new tin-ware needed in the house, and have occasionally bought a broom also.

Every bit of cloth, every postal-card and circular, that would otherwise have been put into the stove as not being worth the trouble of a walk to the regular rag-bag, finds its way into the little scrap-bag.

Pretty bags are made of perforated paper, with a simple vine worked around the top, the bottom of the bag being of silk or merino, and the top finished with a crocheted scallop; or they may be made of java canvas, with wire around the top to keep it in shape; a piece of old hoop-skirt may be used for this purpose.

Sewing on Buttons.—When sewing buttons on children's clothes where there will be much strain on the button, the danger of tearing the cloth out will be greatly lessened by putting a small button directly under the larger outside button. This applies, of course, only to buttons with holes through them.

To Keep Boys and Girls at Home.—An excellent and well-tried recipe for keeping boys and girls out of mischief in the long winter evenings is to give them something suitable and interesting to do. Set them to making scrap-books. If there are two or three children, let each one take a subject, and see what and how much he can collect upon that for his book. For example, we have what we call an "Animal

Scrap-Book," in which is pasted every fact, incident, and anecdote we can find relating to animals. We have a dog department, a horse department, etc. It is a valuable book for purposes of illustration or reference.

Burlap Mats.—A handsome and inexpensive mat for the floor may be made of burlap worked in cross-stitch with different-colored worsteds. Use for it the odds and ends left from other fancy work. Work a few stitches of one color and then of another, just as the colors happen to come, and the effect is like that of a Persian pattern. If one cares to spend so much time on it, a center-piece and border add much to the beauty of it. The mat may be lined with a piece of carpet, or with matting or new ticking, and the edge finished with worsted fringe or with flannel cut in scallops.

Something Warm for Supper.—When cold weather comes on it is pleasant to have something warm for supper; and there are many things so easy to get that a tired woman will not object to preparing them. Oyster and clam soup come first; then baked potatoes, with milk gravy; warmed potatoes; fried or broiled potatoes; milk toast; canned salmon, heated in the can before opening; this is an advantage, as the oil will readily drain off, and the pieces of fish keep their shape better.

Table Covers.—Simple and tasteful table covers for bedrooms may be made of pale blue Canton flannel, trimmed with antique lace, or with velvet ribbon feather-stitched on, and finished with fringe made of blue split zephyr or Shetland wool. Table covers made of blocks of cretonne are very handsome. If two or three persons wish to make them, they can buy the materials to better advantage. Let each one get several kinds of cretonne, a quarter of a yard of each kind; then they can arrange to have each block different. Stitch the blocks on to a lining made of unbleached cotton or of colored cambric. Then, where the

blocks are joined, sew on narrow braid, which can be bought at any furniture store, or use narrow black velvet, worked in fancy stitches, or common black dress braid, feather-stitched with canary-colored silk. When cutting out the blocks, if a little care is exercised in placing the pattern on the cloth, strips will be left with a suitable figure which can be sewed together to make a lambrequin. Have the strips about five inches wide. One thing should be thought of when beginning to do fancy work, and that is, if you have not time to do it well, do not undertake it ; it can not be slighted or hurried over without entirely spoiling the effect. In making the spread, unless the blocks are exactly square, and the edges not stretched, your spread will not hang well on the table.

Pretty and Simple Ornaments.—A pretty decoration for the corner of a room is a bunch of ripe wheat tied with a bright ribbon ; or divide the wheat across the stems, tie, and hang over a picture. The beauty of common things is now fully established ; cat's-tails, sunflowers, and dandelions are at length appreciated. Acorns may also be used to good advantage for trimming fancy baskets for waste paper ; take a piece of wire and fasten around the stems, and you can arrange them in any way to suit yourself. They are pretty bronzed, or may be used in the state of nature, as they were picked up in the woods. To bronze them, get a little bronze powder at a drug store, mix it with varnish, and apply with a soft cloth. The powder must be used very quickly after mixing with the varnish, or that will harden so that it will be impossible to use it.

Finding Places for Things.—In common with other young housekeepers, I had a great deal of trouble at first in finding the best places for things, and then in remembering where I had put them ; for example, when the stoves were put up, and the tin covers for the stove-pipe holes were laid away, in the confusion incident to the spring cleaning, I

could not remember where they were, and wasted a good deal of time looking in probable and improbable places for them. This is only one example. I hit upon a plan which has operated well. I bought for a few cents a little leather-covered note-book, and when I put away things that are wanted only once or twice a year, "make a note of it," and so do not have to burden my memory with it; it proved a great help. The note-book is useful, too, in other ways. Frequently one forgets to do some really important thing which she intended to do at a certain time; and, though she may suffer a good deal from the vague and troublesome impression which is all that memory will help her to, she can not recall what it is. It takes but little time to write down a sentence in the little note-book, and it will serve as a faithful reminder. It is particularly helpful to the woman who is alone in her house, and has no one to consult with and to assist her.

Don't Waste the Juice Left in Cans.—The traditional Frenchwoman, who regales her family with a great variety of dishes made from one small bone, with a little mace and lemon juice, has always been an object of veneration; she has stimulated many a conscientious young woman to present her husband with repasts which a Frenchman might possibly have eaten with relish, but which the American husband has been obliged to confess his inability to appreciate. (By the way, isn't it about time that we heard less of her?) Instigated by the thought of her frugality, I tried an experiment last week which was a decided success. We had used a can of peaches, one of plums, and one of blackberries; in each can more than a cupful of juice was left. It seemed a pity to waste it, so I put it all together in a porcelain kettle and let it boil for twelve or fifteen minutes; at the end of that time I poured it through a common wire sieve into a bowl. This jelly made the filling for a large cake and for a plate of tarts. After the manner of a profes-

sional cook, the family were not let into the secret of the jelly, and their approving remarks may be regarded as sincere.

Home-made Work-Baskets.—Pretty little work-baskets may be made of—what do you think? the paper pails used to carry oysters home from the market in! I saw one a few days ago; it was lined with pale pink silk, the soft silk used for linings. The silk was turned over the outer edge and shirred around it. The wire handle was taken off, and a narrow strip of canvas used in place of it. This was covered with silk and ornamented with a tiny bow. On each side of the pail was pasted a pretty picture. One would not guess of what the basket was made.

Hair Receivers.—The little Japanese parasols, which can be bought for four or five cents, make very pretty hair receivers. Open them about half their extent; if necessary to make them stay half open, catch them with a few stitches. Put a loop of ribbon around the handle and hang them up.

Shaving Cases.—The prettiest shaving cases I have ever seen are made by using for a foundation little Japanese paper fans. Cover the fan with silk or silesia, or combine; cut a piece of pasteboard the size of the fan, and, as this is to be the outside of the case, cover it with silk or satin, trim the edge with narrow lace or with plaited ribbon, ornament it with a bow, or paint a spray of flowers on it, or put on neatly a pretty transfer picture, or an initial, according to the means and taste of the maker. Fasten the paper leaves which may be pinked to the fan part, and then put on the cover, catching it with silk to the upper part of the fan near the handle. Put a loop of ribbon or chenille at the end of the handle to hang it up by. This is an acceptable gift for a gentleman.

Worm Remedy.—One of the simplest and best remedies to be given to children, if they are troubled with worms, is poplar bark. A well-known physician has used this for

years with marked success. It can be bought at any drug store, and a little paper, costing five cents, will often prevent sickness, and possibly save a large doctor's bill. If a child looks white around the mouth, with flushed cheeks and bad breath, it is safe to infer that he is afflicted with worms. I take a little pinch of the bark, about as much as one would naturally take up on the point of a penknife, and give it before breakfast; it has a clean, bitter taste, and there is no difficulty in getting a child to take it if you explain what it is for. A good way to regulate a child's stomach and bowels is to give him a little bowl of oatmeal and milk every day, for breakfast or dinner; see that it is well salted, as salt promotes digestion. The ailments of a child who is in a normal condition almost always proceed from the stomach, and much may be done for our children by paying some attention to their diet, and so avoid giving medicine as much as possible. "My little boy eats everything just the same as the rest of us—coffee and tea and all," said a lady to me, with an air of pride and satisfaction. Now my little boy did not eat everything, and never tasted of coffee or tea, and at the age of six years he was a perfectly healthy child, and full half a head taller than the sallow, dyspeptic little fellow who ate everything.

Washing Towels.—Towels with handsome, bright borders should never be boiled, or allowed to lie in very hot water; they should not be used till they are so much soiled that they need vigorous rubbing to make them clean. It is better economy to use more towels than to wear out a few in a short time. A gentle rubbing in two suds, and then conscientious rinsing in warm water and then in cold, ought to be all that is required.

How to Polish a Stove Easily.—If a little vinegar or some cider is mixed with stove-polish it will not take much rubbing to make the stove bright, and the blacking is not likely to fly off in fine dust.

The Use of Varnish.—No one knows until she has tried it how much she may change the aspect of things about the house by using a little varnish. On a sunshiny day take the old chairs and tables out on the porch or by an open door, and after thoroughly dusting and wiping off with a damp cloth, apply a thin coat of varnish, and so cover up scratches and marred spots of all kinds. It will dry in a short time, and you will be surprised to see how much good you have done. A flannel cloth, with a very little linseed oil, is good to rub furniture with ; but the greatest care must be exercised to prevent any oil being left on the wood to attract dust. It must be rubbed until you would not know, except by the improved appearance, that any oil had been used. Coach varnish, which is heavier than the ordinary kind used on furniture, will make old oil-cloths look as good as new. Wash and wipe before applying the varnish. Be careful not to step on them until they are dry. If this is done every spring, the oil-cloths will last twice as long as they will without it.

One Way to Use a Slate—A common slate, such as school-children use, makes a good background to paint upon. If you choose one that has a frame, paint it some color which will harmonize well with the painting on the slate. I saw a bouquet of field daisies and grasses on one, and the effect was very pretty.

To Make Hard Water Soft.—Fill the wash-boiler or tank with hard water ; then put half a teacupful of wood-ashes into a woolen bag ; cover this with cotton cloth to prevent ashes sifting out ; let this lie in the water until that is warm enough to use.

Planting Flower Seeds.—A good way to plant seeds which you wish to take particularly good care of is to take a turnip, cut it in halves, scrape out the shell, then fill with earth and plant the seeds. When the time comes to put the plants outdoors, dig a hole in the flower-bed large

enough to set the turnip in. It will rot in a short time, and your plants will thrive by not having the tender roots disturbed.

Lining for Stair Carpets.—It is a common practice to use bits of old carpet as a lining for stair carpets, but a much better way is to take strips of an old bed-quilt, have them not quite the width of the staircase, wash and dry first, then put smoothly over the stairs, tacking in a few places. It is softer than old carpet, and will not wear the outer one nearly so much. Of course, this is a hint for those who can not afford the nice linings that are made on purpose.

Coverings for Closet Floors.—Do not put carpets in your closets; oil-cloth or matting is much better, and can be easily kept free from dust. Matting, after being swept, should be wiped with a damp cloth. Hot salt and water will thoroughly cleanse it, and will not discolor it. If one could afford to do it, it would be a healthful plan to lay aside the carpets of sleeping-rooms during the summer, and substitute the cool, fresh mattings. A great many people laugh in a somewhat scornful way at any new suggestion relating to matters of health; they think the old tried ways of doing things are best, without much regard to their results. In nothing are ignorance and narrow-mindedness more plainly shown than in this.

“People didn’t use to be so afraid of their drinking water, and of glucose and such things, till these chemists and scientific men said so much about them,” one man remarked to another. “I never pay any attention to ’em,” was the reply, in a tone which settled the question, and precluded all possibility of discussion.

Coal-Ashes Good to Scour with.—The fine, soft coal-ashes which are found in the pipe in the spring, and which sift under the pan, will clean and brighten tin-ware. Take a piece of old flannel, dip lightly into soft soap,

and rub, afterward using a clean piece of flannel to polish with.

To Garnish the Platter.—Use the leaves of the water-cress whenever you can get them ; they are prettier than anything else ; but parsley and small celery leaves will do.

The Use of a Raw Egg.—How often we hear women who do their own work say that by the time they have prepared a meal, and it is ready for the table, they are too tired to eat ! One way to mitigate this evil is to take, about half an hour before dinner, a raw egg, beat it until light, put in a little sugar, flavor it, and drink it down. It will remove the faint, tired-out feeling, and will not spoil your appetite for dinner. Plenty of fresh air in the kitchen does a good deal to relieve this trouble, and you do not then take your dinner in “at the pores,” as Dickens’s old Joey declared he took in the wine.

How to Triumph over Absent-Mindedness.—Many of the difficulties arising from absent-mindedness in hired help may be removed if the mistress of the house has a habit of making a regular programme for the day’s work. A bit of personal experience may not be amiss. I had a girl who was one of the most obliging persons I ever saw, but she could not remember the common and usual order of the morning’s work. Things were always going wrong, unless at just such an hour I appeared in the kitchen and directed that the vegetables be prepared for dinner, etc. At last we hit upon the plan of hanging a written programme of the work to be done, and the order in which it ought to be done, over the sink. This worked so well that when without help I keep up the practice, for I confess to the fact that when I am out of the kitchen my mind is out of it too, and I have wasted some valuable time standing around in corners of the pantry and kitchen trying to reproduce the conditions which gave rise to thoughts of work that ought to be done ; but with the help of the programme made out the

night before, and changed as circumstances seem to require next morning, have been able to do many things which otherwise would have been forgotten, or remembered when it was too late or very inconvenient to do them.

Pie-crust will Keep.—Somebody may not know that if she makes more pie-crust than she cares to use, it will keep for a day or two. Sprinkle a little flour over it, and set it in a cool place; it will be flaky and crisp without being rich.

An Economical Crumb-cloth.—A red table-cloth that is too much faded to be used on the table makes a good crumb-cloth. Starch it as stiff as you can easily, iron perfectly smooth, taking care to pull the edges straight and even; pin it to the carpet instead of tacking it, as then it will not be so much trouble to take it up, and you will wash it just as soon as it needs it. It will keep clean a long time, and, even if you can afford a handsome cloth, it is convenient to use this when the other is up to be cleaned.

How to Make an Old Japanese Umbrella Useful.—Shut it partly together, then put a wire around the top, tie a ribbon to the handle, and use it for a scrap-bag or a waste-paper bag.

How to Make a Sand-bag.—Get some clean, fine sand, dry it thoroughly in a kettle on the stove. Make a bag about eight inches square of flannel, fill it with the dry sand, sew the opening carefully together, and cover the bag with cotton or linen cloth. This will prevent the sand from sifting out, and will also enable you to heat the bag quickly by placing it in the oven, or even on the top of the stove. After once using this no one will ever attempt to warm the feet and hands of a sick person with a bottle of hot water or a brick. The sand holds the heat a long time, and the bag can be tucked up to the back without hurting one. It is a good plan to make two or three of these bags, and keep them ready for use. Children with toothache can be put to sleep many a time with one.

Putting Away Woolen Clothes.—Great care must be exercised in putting away winter clothes. Clean paper sacks, or old cotton or linen pillow-cases, will do to hold them, providing there are no holes in them. Take the garments that are to be laid away outdoors on a summer day, let them hang on a line for several hours, brush and beat all the dust out, then put into the bags; tie them up so that no moth can get in, then lay them on clean, dry shelves, or hang them up.

X.

TALKS UPON VARIOUS SUBJECTS.

LOVE OF CHANGE.

A GREAT many bright and even witty things are said annually by husbands throughout the United States in regard to the nearly universal practice of wives, sisters, and mothers of changing the arrangement of the furniture and the established order of things in the household.

The genial tender of the fire in "Backlog Studies" remarks upon the fact that the only reason the mistress could give for hanging a picture in what seemed the most inappropriate place was that it had never been there before.

It is a positive delight to most women simply to move things around with a view to bettering the appearance of their rooms, and they lose interest at once in a house which is so constructed that certain articles must remain in certain places.

There is, however, a philosophy in this effort of the housewife to give freshness and variety to her surroundings which is at length becoming recognized. A distinguished physician has lately said that "it is wise and wholesome to

break the uniformity of decoration from time to time ; for a pleasurable diversion of mind, however simple it may be, is wholesome not less to the body than to the mind."

A woman passes so much of her time in the house, she needs the harmless stimulus derived from these slight changes. There is a relief to her mind from the monotony of her daily round. What conscientious woman will say that she has never felt an insane desire to open the window and throw away her dishes after having washed the same cups and plates three times a day for a few years ?

We rejoice in the impetus which decorative art has received, and which makes itself felt in the most modest household—if in nothing more than the variety and beauty of dishes. It is suggestive and pleasing to put a butter plate in the shape of a green leaf or a pansy at each place, to put cheese and pickles on the pretty majolica plates made especially for them, and to adorn the table with the flower-decorated dishes, which are dainty enough for a king and cheap enough for almost anybody.

It is a fact easily verified that it does not tire one half so much to wash, wipe, and put away a whole china tea-set as it does to treat in the same way half the number of common "every-day dishes."

Everything which gives pleasure to a woman in her work helps her.

HOSPITALITY.

Plutarch, in his life of Marcus Cato, relates of that great man that, when he made feasts for his friends and colleagues in office, as soon as supper was over he used to go with a leathern thong and scourge those who had waited or dressed the meat carelessly.

This practice was not a common one in his day, and is, very likely, unknown in our own ; but many a mortified

feast-giver has felt very much like following the example set by the illustrious Roman censor.

Servants, like children, do not "show off" well, and for the same reason. Different manners are expected of children when company is present, and they can not as a general thing rise to the occasion. So, in many instances, with servants. Unless good serving is required when the family are alone, awkwardness will be manifested in the presence of strangers, and, so far as the enjoyment of the host and hostess is concerned, the dinner will be a failure. No woman can be said to be happy when she sits trembling at the appearance of each cup of coffee for fear a dress will be ruined or a guest be scalded.

There is no other way to insure good serving than by giving the waiter the every-day practice which alone will impart ease to her manner. Another fruitful cause of accidents at feasts is the great and confusing difference which is sometimes made in the appointments of the table. It is a charming courtesy to one's guests to treat them to the very best the home affords, or to have something brought out to brighten the table and give to it a holiday appearance; but too great a contrast to the usual manner of life is not desirable, and often reacts unfavorably upon the younger members of the family. Of course, there are things which can not be used every day, which possibly you could not replace without difficulty or great expense, but clean linen, bright silver, whole napkins, and pretty dishes, can always be provided for one's family.

To revolutionize a whole house on the coming of a few visitors betrays not only poor taste, but an absolute lack of character. Let your friends come into your life; let them see you as you are, and not find you trying to be somebody else. The best hospitality is that which seems to say: "Sit at our fireside; we only widen the circle for you."

As the most interesting parts of a house are the private

rooms where individual taste is expressed, so those entertainments are most enjoyed where glimpses are seen of the real life of the family who gives them, and whose atmosphere of cordial welcome is like that which Maurice de Guerin describes in that charming home at Le Val ; it was, he says, like a cloud of invisible incense which he breathed continually.

THE OLD-FASHIONED PARLOR.

A great deal has been said and written against the old-fashioned parlor. Indeed, people generally have come to look upon it as a failure, and to speak slightly of the taste which rendered it possible. Whatever may have been its defects, there is a question in the minds of some people whether the modern parlor is a great improvement upon the ancient one, and, in fact, whether there is sufficient reason for its existence.

It is true that this modern room is not kept hermetically sealed, as is alleged of the older one. There are more feast days upon which it is opened, and children are allowed to sit upon its handsome chairs, and look out into the street through its lace curtains. The furniture is arranged more artistically, still it is not a room to be happy in, and it too often absorbs into itself the best there is in the house, not only in the way of the best furniture, the easiest chairs, but also of pictures and books, leaving the living room of the family bare as a desert so far as anything refining and educating is concerned.

That this is not best a little thought will show ; we who are so wonderfully made and so mysteriously influenced gain much by having about us every-day surroundings which are elevating and suggestive. So if there is only one picture in the house which is worth looking at or studying, let it hang where it will most frequently attract the attention of the family. To the thoughtful man who

wishes well to his kind, it is saddening to see people spending their money for that which is not bread.

People who think they can not afford to buy so much as a photograph or heliotype of a good picture must have their parlor "set" and cheap lace in imitation of those who can well afford to have the real thing. They illustrate the woful facility we have in copying the failings of our neighbors instead of their virtues.

This is not a plea for the utter extinction of the parlor : a tasteful reception-room, which may always be in order for guests and for any strangers whom you may not wish to introduce into your family life, is a great convenience, and in many houses almost a necessity ; but, if two pleasant, inviting rooms can not be afforded, it would be vastly better to invariably make the one cheerful, comfortably-furnished room, with the books and the good pictures, the room for the family to meet in and enjoy. The money, or a part of it, saved by not indulging in a parlor, might be spent to good advantage in buying books and objects of interest and instruction.

It is interesting to notice the value placed upon books, by many who profess loudly to wish for them, by their always putting them after everything else. Such persons would hardly appreciate Charles Lamb's going about in his threadbare, plum-colored coat that he might buy a favorite folio. Nor would they be found wondering how much Oliver Wendell Holmes owes to the fact that he "staggered against books as a baby."

Who that has ever attempted to trace back any of his own impressions to their source has not been surprised to find that deep and lasting ones have been made by something in itself very slight ?

ORDER.

There is probably no failing which has contributed so largely toward making those family jars of which we frequently hear as the habits of carelessness sometimes indulged in by young housewives. That it is no new trouble peculiar to the American woman of the present, the following note, taken from Pepys's diary, assures us :

"October 13, 1660 : Home, where I was angry with my wife for her things lying about, and in my passion I kicked the little fine basket I bought her in Holland and broke it, which troubled me after I had done it."

If this picture is not reproduced in some houses to-day, human nature has changed more since this was written than it usually does in the space of two hundred years.

Perhaps some young woman will be tempted right here to say that she also is sometimes annoyed by other people's lack of care in regard to their things. Every woman doubtless has been so annoyed, and is likely to be to the end of time ; and I sometimes think it would be the very best way for her to accept the fact cheerfully that she must look after her husband's wardrobe with the same diligence that she cares for her own ; that she must regard it as one of her duties as a good wife to keep track of his neckties, sleeve-buttons, and hat—for this reason, that it is extremely probable that after a quarter of a century of instruction he will still be the same irresponsible being he was when she began his education.

Perhaps, truly, it is easier for her to notice trifles and to remember them. Metaphysicians may not agree, but it does seem as if a woman can carry on more trains of thought at one time than a man can ; the nature of her work demands that she shall. Reflect for a moment upon the number of uninterrupted hours any mother has, and then picture to yourself Mrs. Somerville keeping house,

teaching her children three hours a day, reading books and newspapers, going into society, getting married twice, and carrying on at the same time her scientific studies.

Every woman must, of course, decide for herself as to how she shall manage her husband, and settle the great problem whether she shall quietly reclaim his hat each time he loses it ; but, in any event, she can refrain from troubling him by leaving her things around, as Mr. Pepys complains. If she is not naturally orderly, if she has an instinct, when she comes into the house, to put her hat on the table, her shawl on a sofa, and her gloves somewhere else, and each day tries a new place for her rubbers, this tendency may be overcome. It involves efforts equal to those we make when striving for any other virtue, but it is possible for a person to acquire habits of order ; it is certainly no more difficult than to learn a language, and will contribute much to her happiness and the comfort of those around her.

It is a sad truth that the little disturbances occasioned by disorderly habits are not so unimportant as they appear ; it is a great deal easier to express impatience and dissatisfaction the second time than it was the first. The home life which is not founded on the complete understanding that order is a heavenly law can not be healthful, or in any way successful.

SUPERVISION.

A Southern lady of more than ordinary intelligence, visiting a New York village recently, remarked with the *naïveté* of childhood upon the wonderful housekeeping of the North. It was a constant surprise and delight to her. The homes which seemed especially to interest her were those where the work was daintily done by the lady of the house, as is so often the case, with the assistance of one girl.

"We, too, are beginning to keep house a little," she said, "since we are obliged to hire our servants, and are

learning that in order to get anything properly done we must oversee them, and know something about it ourselves ; we are doing things better than we used to."

This, one of the unforeseen results of the war, is a subject for thoughtfulness among us, and suggests a solution of one of the many questions growing out of our relations to our help. It is a fact, although always reluctantly admitted, that in many families the real head of the house is to be found in that obscure part of the establishment called the kitchen. If things are not arranged to suit her, she can leave at any moment ; if she is a capable girl she knows that she is one of the most independent beings in the world. There is always some one in distress for a girl. She is sure of a place any day. The nominal mistress fears to offend her ; consequently she is, to a great extent, left to carry on the household as she pleases. When burdensome bills are brought in, and the matter is looked into by the man of the house, the result is not particularly pleasing. If he does not say it, he assuredly thinks that his wife is careless, and almost wickedly weak. In many other instances the wife is so inexperienced and ignorant that she can not direct a girl as to how the work should be done—assuming that the girl would be directed. She realizes that something is wrong, but what it is, or how to set it right, she knows not, or if she does study it out she is afraid of having trouble with the girl, and so takes the way which seems easy and smooth for the present.

No woman with proper self-respect will let a girl assume control of the household ; when she is engaged, and it is proper and not hard to make conditions, her duties should be explained, and she should be made to understand that all is to be done under the direction and with the approval of the lady of the house. Two friends of mine determined to carry out this idea in hiring help ; the result was that one girl stayed but two days in the house,

and the other not only remained, but has kept on improving steadily.

Every woman before she becomes a housekeeper ought to know enough about house-work intelligently to systematize and plan her work, and she should try to develop strength of character enough to insist on having her directions carried out.

Our households, as a rule, need enlightened supervision ; until they have it there will continue to be the needless waste, the lack of coöperation between husband and wife which is necessary in any partnership, and especially in this where the higher interests of a family are concerned. A thing that ought to be done can be done. The few houses in which we see faultless system, and all the graces flourishing, demonstrate clearly that the hindrances which so often prevent comfort and culture in homes where we have the right to expect them may be effectually removed.

SYMPATHY FOR CHILDREN.

One of the most important things for a young mother to keep in mind is that her children have great need of her active sympathy, not only in their griefs, but in all that interests them. If a woman has plenty of time at her disposal, and is not hurried with work, she will naturally give much thought to her children and to their education ; but if perplexed by the absorbing cares of a household, where economy of time and of money is required, she must exercise great self-control to get along happily with the never-ceasing interruptions she is sure to have.

It is not easy to stop in the midst of bread-making or dish-washing to tie up cut fingers, to get drinks of water, to look for mittens, to admire the gift brought to her of a dandelion, or a pebble with something that looks like gold in it, or to accede to the timid request or the bold demand for a story. Then what rare sympathy with childhood is

needed to restrain her from too frequently giving utterance to that terrible injunction to "keep perfectly still!" If there is anything which healthy, good-natured children can not do, it is that; they must and will move, if it is only the toes in their shoes.

I believe that nothing helps a child so rapidly toward the knowledge and practice of deceit as demanding, without regard to their physical condition, that they shall be quiet. I have seen an honest, obedient little fellow try it about as successfully as a pet terrier can play "dead dog;" it seemed quite as much of a trick for the boy.

How often their legitimate curiosity is checked by "Go away now; I'm too busy!" or, "You must not say another word; mother is nervous to-day!" Remarks like these, too often prompted by self-indulgence, are common, and no one but a loving little child could overlook the lack of sympathy so often shown at home. By and by the mother is surprised and pained to find that her children seek intimate friends outside their own home, never thinking that she has forced them to do so.

The wisdom needed in motherhood, the great issues which wait upon the proper fulfillment of its duties, are subjects upon which we can not dwell too much.

"CHANGE IS REST."

The wise saying that "change is rest" is of value to us. A deep truth underlies that assertion which we will do well to think of. It certainly is one reason why house-work, when moderately indulged in, is healthful and invigorating. It is true in regard to needlework also, and for this reason, when your head is clear, and you feel very much like exerting yourself, it is an excellent thing to cut out a quantity of work of different kinds.

The old opinion that one piece of work should be completed before another is begun is not a good or philosophi-

cal one. How often after sewing steadily on one garment it has seemed to the excited brain as if each time the needle pierced through the cloth it had penetrated also to the very nerve !

If, then, before you are thus tired, this work has been put away and something else brought forth, which is, to be sure, just as truly work as the other, but so unlike it that it requires different handling, a feeling of relief is experienced, or even of actual refreshment. Somehow, different thoughts are awakened, and in the end more work is accomplished, with less fatigue and loss of energy, than if the woman had persisted in finishing one before beginning another.

An advantage to be gained by having more than one piece of work about is, that if you have a habit of hurrying and worrying over everything you undertake, not giving yourself any peace till it is finished, you will learn to take things more easily. Goethe's famous motto, "Without haste but without rest," ought to describe the course taken by an earnest woman who feels the necessity of doing for her family all that her strength will allow.

It is a fault of the average American woman that she likes too well to be admiringly compared to the swift-winged Mercury, without reflecting that Mercury was fully as swift to do evil as good. And so she often hurries through life, driven far more by inward than outward forces, missing much of the beauty and sweetness that are gained only in quiet and repose.

MISTAKEN KINDNESS.

It is hard to account for the way in which the daughters of a house are trained for useful lives if we do not at once concede that lack of thought and false reasoning are at the bottom of the trouble. When we see how mothers appear to have forgotten their own experience, or seem to expect

that their daughters are not to meet the same difficulties they had to contend against, we feel that "knowledge comes but wisdom lingers" in a way that is surprising. It is not an uncommon occurrence—it is one that is taking place every day—for a young woman who has never had any responsibility whatever, whose duties, if she has had any work worthy of the name, have been to sweep and dust a few rooms and to keep fresh flowers in the vases, to marry and leave home and friends to go with her husband to a strange place, where they are to be looked upon and judged as man and woman, without one familiar friend upon whose counsel she may rely. She starts out alone. Possibly at the moment when her mother bids her good-by she realizes what a helpless being she is sending out to do a woman's hard work in the world. It may seem to her excited imagination like a soldier going forth to meet a powerful enemy with only the weapons furnished by ignorance and innocence; or a pilot who is to steer the boat without the aid of compass, or any knowledge of its use. One hardly knows which to pity most—the poor little bride whose attire symbolizes perfectly the uselessness of her past education, or the deluded young man who has married the girl he loves, and whose bright vision of a home is about to become an actual fact. In the life which they lead presently, how many times she laments that she was allowed to go on in that aimless, happy way at home! If she is a good girl, and wishes sincerely to be a good wife, she mourns that she is wasting money which her husband has worked hard and patiently to earn. At home she never bought even a pair of gloves without advice; her judgment is entirely uncultivated; she has little independence of character. The mistaken idea which regulated her life as a daughter causes her much suffering as a wife. She goes forward with the uncertain step of a little child. She has so many new anxieties, she makes such mistakes in the things she buys, is easily made to

think in the store that she needs things which when at home she does not even wish to have. She is imposed upon continually.

It is a shame for girls to be brought up in this way, and generally they are not to blame; the mothers who ought to know better must be held responsible for this state of things, and for the poor, incompetent wives they are providing for young men from whom they require much more than they are giving. What mother would willingly give her daughter to a young man whose only preparation for a life with her had been amusing himself idly as best he might, and who is without money, health, or good sense?

It could not render any girl less agreeable as a daughter, or less happy as a young lady, if she were taught to depend on herself more. She might easily learn to select and oversee the making of her own wardrobe, and become an expert in deciding upon the quality of goods; she might occasionally try the experiment of choosing table linen and carpets for her father's house, and give her husband the benefit of her experience.

Self-reliance needs to be cultivated. If, then, hers is one of the uneventful lives where every step seems to be made smooth for her feet, it will not be hard for her to forget these practical lessons; but, if, as she has every reason to expect, her path lies up hill and over rough roads, the training which has developed in her character that rare quality strangely called common sense will be like a staff to her hands.

THE CHANGES OF TIME.

Every one who has the care of little children ought to congratulate herself upon the fact that the world has moved since her own childhood. It is often said that it is harder to bring up children now than it used to be, so much more time and money being required for clothing alone. This statement does not bear close inspection. For

example, take the matter of ornamentation twenty or twenty-five years ago. Many a mother, at the risk of injuring her eyesight, sat up late at night doing the fine embroidery which she thought she must have, but which she could not afford to buy. She spent hours in laboriously tracing patterns which she can now get stamped upon any material for a few cents.

The pretty and cheap Hamburg, the neat suits already made, which can be bought for small sums, set a woman's heart at rest many times when she can not see her way clear to make these. But a greater and more important change has occurred in the conditions which have made it possible for a child to live a happy and healthy intellectual life; "sweetness and light" are as full of blessing to the child as to the grown man. The hour comes very early when the child begins to feel that "this is I," and to question whither he in common with the race is going. What Christian mother would have dared in the old days to soothe a child as a wise young mother of my acquaintance did a short time ago?

Her little girl only four years old had seen a dead baby. The sight made a strong impression upon her mind; she tossed in her sleep, she worried herself by day, she was constantly asking when she must die. At last her mother said: "It is probable that you will live a great many years; I hope you will, but if you should die it wouldn't hurt you."

The mother who thus quieted the little child had an almost perfect faith in the mercy and love of the Father of all men.

Customs which added terror to all connected with the last offices of the dead have gradually been done away with. The unsightly mound is hidden with flowers; the tolling bell which has spoiled the sunshine of a summer day, and stopped us at our childish play as suddenly as if

an icy hand had been laid upon our burning cheek, is no longer heard in many of our villages.

It is a happy thing for children that this is so, and that it is no longer held necessary to dwell upon or regard Christ's death, rather than his life, as the central point in the study of Christian ethics.

Another advance which has been made of late years is in the relations sustained by mother and daughter, and the increase of confidence between them ; young women now are often helped where once they were left to pilot their own way over unknown roads. This is not even yet as complete as it ought to be, but it is encouraging to know that as education is more general these excellent ideas will reach many who have not hitherto entertained them.

It would be a great help to us if we could realize these facts, and not be disheartened by considering that, in bringing up our children, we have a question before us still more difficult to answer than that which our fathers and mothers had to meet. It is true that in one sense the question is greater ; it includes more ; our civilization does demand more of us ; but it also furnishes greater facilities for obtaining that which it demands. Looked at on all sides, it really seems that we may be of use in helping others to appreciate and enjoy the good time which is already here.

A BAD HABIT.

There is a practice common in many households and among familiar acquaintances which ought to be thought about and be done away with for ever. It is not only contrary to good sense, but a due regard for politeness and the observance of good manners require that it shall not be indulged in. It is the practice of remarking upon each other's looks. It is bad enough in the family, where the questions and the searching glance are the expression of kind feeling, unless, indeed, the apparently anxious in-

quiries as to how you have slept, or how you are feeling, are about as meaningless as remarks upon the temperature, but it is absolutely insupportable from any one but a very dear friend. Who has not had the experience of going out for a walk, or into a neighbor's house, and being greeted with the assertion that she is not looking well. "Seems to me you are pale to-day," or, "How thin you are! You have been sick, haven't you? You don't look as strong as you did last summer." The truth very likely being that you are stronger, and weigh more than at that time.

It is a confession of weakness, but I have gone home from a walk out of which the sunshine has all been taken by some such thoughtless remark, and have looked in the glass to see if I could discover the sign of some fatal disorder.

"John is not well this summer, and I am troubled about him; but don't tell him he doesn't look well," said John's wife to a friend; "he is so nervous that it makes him downright ill to be spoken to in that way." It certainly is not kind, and it may be very injurious. Suppose that he does look wretched, it does not help the matter to force him to dwell upon it.

St. Paul evidently knew what he was about when he repeated that great lesson of his, all embodied in the one word "rejoice," and it seems we need to have it shouted down to us from the hill-top to-day. Were it not for the fact that we are constantly meeting with expressions of the kind mentioned, it would seem that we do not need to be told how necessary is cheerfulness in the home, in the street, and wherever we may be. A generous concealment of our own trifling ailments, and a laudable desire to help others to bear their troubles, and possibly to forget them, ought to mark our every-day life.

The people who deal so lavishly in commonplace phrases of pity remind one of the little boy three years old who,

upon being told to be silent unless he had something to say, looked up to his mother with wide open, innocent eyes, and said : " But, mamma, I want to talk when I haven't anything to say."

AUTUMN PLEASURES.

" From the later weeks of October to Christmas Eve is the period during which happiness is in season." So wrote De Quincey long ago. There has come a pause in the housekeeper's life ; no unusually hard work is to be done ; the house is clean and in perfect order ; the cellar-shelves are loaded with cans and jars of fruit and pickles. The hurry of the fall sewing is over, and a season of calm enjoyment has arrived. She may now become acquainted with her children, and enter heartily into their thoughts and interests.

There is no time at which a mother's influence may be so powerfully exerted as when she is apparently at one with her family. She leaves her censor's seat, and descends to the level of the children ; if she can for a little while throw aside the remembrance of the years of care that stand between her and them the best results are certain. Words spoken then are not forgotten, or put away with the Sunday's sermon, of which, possibly, the text may linger a few days. She has also now an opportunity for self-culture ; it is a sad thing if she is content to let this time go by without doing something to add to her own mental power. She needs greatly to have reserved forces to aid her in the continued giving-out process of a mother's life. It is almost incredible how much one may do if she has the determination to improve. A half hour's careful reading each day will, in the course of a year, amount to a great deal. An excellent daily rule is to practice, if for a few moments only, that she may not be wholly silent when music enters the house. A very busy woman whom I know well, whose

life is crowded with work, and who would be excusable—if any one is—for ignorance of the outside world, is, her husband proudly says, better informed than he is in political economy, and is not unmindful of the best things in literature. She has simply cultivated a habit of never being idle; she has a book or paper close at hand always, or even in her pocket, so that if she has not more than five minutes to give to it she does not consume half that time in looking for it.

That woman's place in her household is not, as is sometimes asserted of such women's positions, that of a servant without wages. And the son coming up to manhood in the healthful atmosphere of that home will probably never have the idea that a woman is, or ought to be, a brainless piece of machinery, and will not imitate the wicked old doctor of whom I have heard, who remarked to the young wife he had married that her duty was to be as nearly as possible like a clock—always in one place and always going.

SUNSHINE IN THE HOUSE.

So much has been said of the actual necessity of sunshine and fresh air in the house that it seems idle to say a word more on the subject. It was my misfortune, however, last summer to pass a few hours in a house which until that day appeared not to have had a ray of light within it that season. It was peculiarly damp; a chill penetrated to one's very bones; conversation gradually died away; the inmates were apathetic and unhappy. When some one proposed a walk, we all rose languidly and went out into the light. In five minutes the party were in excellent spirits.

The power of light upon the human body is not at all realized by a large class of women, if they have ever thought of it at all, or said a word about it. It has been as meaningless as a parrot's conversation. "Oh! yes, we must have light," they say, and then proceed to close the

blinds and pull down the curtains, lest with the sunlight a fly may come in. We need to think of light as a great force, accomplishing in nature as grand results as heat or electricity. We all know how much plants gain by having the full benefit of the sunniest window in the house. She needs it as well, and, above all, the house needs it to make it a fit dwelling-place. Dr. Richardson, in a recent article, makes this assertion: "I once found by experiment that certain organic poisons, analogous to the poisons which propagate contagious diseases, are rendered innocuous by exposure to light." Any woman who loves to live and move in a "dim religious light" is requested to think of this and draw her own conclusions.

Besides the necessity of light, we need wholesome, dry air. It is always wise to leave one stove up in the house, besides the kitchen range or stove, so that a fire may be built occasionally which will keep the house free from mustiness when there have been a few rainy days. My own plan is to keep a stove in the dining-room both summer and winter; wood or coal may be burned in it. The dining-room being a cheerful room makes a comfortable sitting-room early in the autumn and late in the spring; and we escape the gloom which envelopes many shivering families when a cloudy day comes on, and are spared consequent colds or headaches.

HOUSE CLEANING.

A subject of engrossing interest once or twice a year is that of cleaning the house. A few practical remarks by one who herself engages in it from time to time may be of help to some one whose experience is limited.

I overheard two elderly gentlemen talking last spring. "Don't you always dread house-cleaning time?" said one. "I scarcely ever know when house cleaning is going on," was the astounding reply. It was a fact, too, so quietly

and with so little bustle is this stupendous thing got along with in that happy man's household. In the first place, it is the part of wisdom to clean one room at a time, and put it in perfect order before disturbing another room. Have the curtains washed and ironed, if they need it, before cleaning the room. It will rest you to know that there is one room settled and the work there ended. Not to make home hideous and herself unattractive should be the cleaner's aim, and it will be a praiseworthy achievement if, in addition to putting the house in good order, she has also been able to live, and let the family live cheerfully and even comfortably, during this period of hard work.

Some weary woman with aching head, with hands burned, scratched, and bruised, may think it is asking a great deal of her to expect that she shall pursue the even tenor of her way while she is working twice as hard as usual, and is subjected to the many annoyances unavoidable at this time. But it is really asking her simply to hoard her strength. It uses up a great deal of vital force to fret and scold while engaged in any hard undertaking, and if she feels uncomfortable, or a little ill-natured, let her express herself through the broom and scrubbing-brush.

"If I wish to sweep my house and not feel it much, I let myself think of the 'Solid South' and the 'Chisholm Outrage,'" said a friend of mine; "then the corners are dusted, I assure you."

Do not try to do anything else on the day set apart to clean closets; it is very fatiguing to take out, deliberate over, and put back the usual belongings of a closet. Everything should be thoroughly aired. Have just as few things as possible in the closets opening out of sleeping-rooms; old shoes and soiled clothes poison the air. When the bed-rooms are aired each morning, the closet-door should be left open that it may have its supply of fresh air.

If new paper is to be put on the wall, and you have any

doubts as to the healthfulness of its coloring, take a piece to a chemist ; he can at once by a simple test determine if it is wholesome or loaded with arsenic.

After washing woodwork, always wipe it with a soft cloth ; this prevents drops of water being left to dry on and to discolor the paint. A danger which all ambitious but delicate women should avoid is trying to accomplish too much in one day. The temptation to do just one thing more, and then another thing, is so great that much firmness is needed to resist it, but we must not yield.

House-work rarely kills, but imprudence frequently does. Running out doors with sleeves rolled up and head unprotected when you are heated are needless exposures, certain to be followed by more or less suffering. Every one ought to feel that she is of too much consequence in her family to be laid aside for a day, and she owes it to those who love her, even if they do not say much about it, to take the best possible care of herself.

CHRISTMAS GIFTS.

When the holidays approach, one question agitates both father and mother, What shall we get for the children ? If one has an unlimited amount of money it is not hard to decide upon any number of desirable presents ; but if the purse is not very well filled a good deal of vigorous thought is necessary to enable one to select the gifts which shall yield the greatest amount of pleasure for the longest time. It seems a pity to spend so much as is usually spent on things which fall in pieces in a few weeks, or which are likely to be broken and be mourned over. A Christmas or a birthday gift has from association a peculiar significance, and for this reason one of the best things to give, even to little children, is a book. Not that books can take the place of playthings ; the most confirmed bibliomaniac could not expect or hope for that ; but they may well take the place

of many worthless things which cost more and give far less satisfaction.

If each Christmas and birthday a book, adapted to the understanding of the child and in the direction of his taste (and what bright child has not strong proclivities toward something?), were given him, by the time he is seventeen or eighteen he will have a good beginning for a library of his own. If wise discrimination is shown in the choice of the book, an immense amount of good may be done the child, and very early a correct taste will be developed.

It is surprising to see how much hearty enjoyment children get from having read aloud to them stories which seem to be above their comprehension, and in which many words occur of whose meaning they are certainly ignorant.

There are many books now which will not only delight the child, but will continue to please him in later years. Hans Andersen's "Fairy Stories," Grimm's "Tales," Hawthorne's "Wonder Book," are representatives of a large class of books whose healthy tone and choice language can not fail to produce good effects.

Fathers and mothers can hardly rejoice enough at the change which renders it possible to provide books so delightful and so stimulating to the imagination as Jules Verne's stories; and children may congratulate themselves that they are no longer expected to be grateful for the presentation of the memoir of some good little boy who died in June, or with "Who are the Happy?" That book was given to a little girl about twenty-five years ago, who to this day remains in profound ignorance as to the correct answer to the conundrum.

CHILDREN'S RIGHTS.

Philanthropy shines out in the age we live in. There are numberless societies for the encouragement of that fellow-feeling which makes the whole world kin and kind,

and which ought to do so, but there are still some little wrongs to be righted, grievances which are overlooked because they are small. There is, I believe, no society which has for its aim the just treatment of children who have both fathers and mothers and who live in pleasant homes. Yet there is great need that attention should occasionally be directed to the fact that many children so situated suffer from injustice. Children are tried and condemned by the family tribunal for offenses of which they are guiltless; they are corrected for a breach of good manners when they were simply following examples constantly set for them by older members of the family. They are reprov'd before company in a way which must lessen their self-respect. They are often unnecessarily disregarded and overlooked. I have seen a little boy or girl with eyes beaming with pleasure at the advent of some visitor who, when he arrived, did not take the slightest notice of the child; not so much as of the dog who runs up and gives a friendly sniff at his heels.

"It is almost impossible," said a lady the other day, "to teach my children to be polite to people; there are so many who come to the house who do not acknowledge the presence of the children by a nod even." One likes to think, in view of this, of the picture given by Hayden of the Duke of Wellington as he saw him one day at the house of a friend, surrounded by six healthy, noisy children, who were begging for some of his tea; he promised it to them on condition that they would not slop it on him as they did the day before.

No sensible father or mother can wish children to monopolize the attention of a guest, but must desire that they shall be treated politely. Nothing can be more disagreeable than a forward child who rudely interrupts and annoys those about him, but even he is not utterly unworthy of the milk of human kindness.

Another grievance which children have to complain of is that their right to property is not respected, their toys and books being sometimes given away without their knowledge and consent, they having not even the doubtful fun of being enrolled in the "Infant Bonds of Joy," like Master Alfred Pardiggle. It seems to me that the best way to teach a child to respect the rights of others is by respecting his own. If we wish our children to be just, generous, and kind, we must be all these ourselves. The child has his place in the house, his right to be there. He owes obedience and allegiance to his parents, and they also owe much to him. It would do no harm for us all once in a while to read that little song of Heine's beginning, "My Child, we were Children Once."

DISCONTENTED WOMEN.

One is sometimes painfully impressed when in a large gathering of people, whether at opera-house or church, by the expression of discontent upon the faces of the women. It is an interesting experiment to fancy one's self inside another's head, and to speculate upon just what thoughts and emotions have drawn the facial muscles into their peculiar forms. Occasionally a woman is seen in whom there appears to be no correspondence between the soul and the muscles, some strange disease having made the latter immovable and incapable of performing their functions; but generally the "mind's construction" may be read or guessed at from the expression of the face.

It is clear enough that in many cases a well-defined discontent is felt; they are dissatisfied with their surroundings. Often the one great trouble about dress is enough to account for the turning down of the corners of the mouth, the unpleasant look about the eyes, and even for the two little wrinkles over the nose. It is not easy, and one doesn't feel happy, if she really longs for a sealskin jacket, to be

obliged to take up with something far cheaper and less becoming. "My Uncle Toby" noted this fact, and speaks with some degree of sympathy of that woman who "couldn't have silk, and so wouldn't have calico."

But this indication of discontent is not always to be accounted for in this way. It is seen when, so far as outward circumstances are concerned, there is nothing left to wish for. They have home, friends, money, position, and even that inner satisfaction which religion is able to give, but they do not know what to do with themselves. They have received good educations, as the world goes ; they are what are usually called cultivated ladies ; they have accomplishments, and some acquirements, but they are not contented, from the fact that they have nothing specific to do. It is not enough simply to live to do the every-day duties that fall to their lot without need of applause. They are not sufficient unto themselves ; their education, so far as it has affected them, has unfitted them for a commonplace and humdrum life. They are not content to do common things nobly. Some great indefinite achievement seems to beckon them on away from those duties which lie close beside and before them ; and the feeling operates so powerfully that it is written indelibly upon the face.

There can be but one remedy for it, and that is first to recognize the trouble, and then, with all the energy of one's nature, to accept life as it is and make the most of it.

No woman's life need be utterly without atmosphere while music, and literature, and Nature in its varied forms remain to be studied. I believe that no woman ever lived who had not something which she ought to do ; and it is possible for her to cultivate that habit of mind which finds expression in Wordsworth's ode to "Duty":

"Nor know we anything so fair
As is the smile upon thy face."

BREAKING DISHES.

"People should hire servants who do not break things," said Lydgate, the young physician in "*Middlemarch*," just before his marriage to the fair Rosamond. Certainly no man, after a few months' experience in housekeeping, would have given utterance to anything like it.

One of the greatest annoyances we are subjected to through the stupidity and heedlessness of those we hire is the injuries inflicted upon our pet dishes. I have in mind now some *Majolica* butter plates shaped like grape leaves with nearly every point broken off, the beauty gone for ever; in fact, they are a sort of aggravation, being too good to throw away and not good enough to use. When I had kept house three years I made this resolve: that if it were possible I would never care very much for, or take very much pride in, any piece of crockery, or anything which could be nicked, cracked, or broken. I would set my heart on things above, where hired help are not supposed to enter without conclusive evidence being given of their regeneration.

There is now and then a girl who, if she breaks anything, announces that fact with appropriate expressions of regret, and with explanations as to how it happened; but usually you find some day, when, in her absence, you are taking an inventory of your kitchen and table belongings, the hidden fragments of broken dishes tucked away in a corner until she can effectually dispose of them. It is not only annoying, but one can not help feeling bad over it, and asking why she could not have been frank about it; why she could not have been honestly careful of things which do not belong to her?

"You do not seem to care very much for fancy dishes on your table," said one lady to another. "It is because I do care for them that I do not have them; it hurts me too

much to have them broken," was the reply. "I thought just as all young women do, that when I kept house I would not keep my china and prettiest things for company, but we would have the good of them ourselves. I had a theory about it too. I believed in it, but I soon found out that, unless I washed them myself, thereby invariably making the girl angry and more careless about other things, in a little while I should have no china either for ourselves or for company."

The experiment has been tried of obliging the servant to pay for what she breaks; this sometimes operates well, and sometimes is the cause of your girl leaving when you need her most.

This is one of those apparently hopeless questions which puzzle the brains of multitudes of thoughtful women; it is painful to ponder upon the amount of energy lost in consequence of the fatal mishap in the kitchen. I know of no way in which one may succeed in impressing the need of care for your things upon help. My own way is to tell each one of the long line of incompetent girls who have passed through my kitchen—somewhat after the manner in which a cyclone passes through a Western village—that I have special reasons for setting a great value upon my dishes and silverware; and I say that I have always been very careful of them, and hope that she will be.

It can not be truthfully said that this treatment has met with marked success. The dismembered tea sets; the dinner service, once cordially welcoming a dozen guests to our table, now by degrees contracted to the requirements of two people with an odd plate for the small boy; pretty gifts in the form of Majolica pitchers, vases, fancy cups and saucers—all tell a mournful tale of the uncertainty of earthly possessions.

Still, I know of no way to prevent the trouble except to repeat what has been already said, and I can only try to

cultivate such a regard for the human race as to hope that when the "transitional" woman of whom we hear so much has become a settled and definite character, the help of that period may be suited to her needs.

SOCIAL WINTER NIGHTS.

It is to be regretted that people are not more social, that the long winter evenings are not improved, more generally in country villages, by getting better acquainted with our neighbors, by exchanging thoughts with them, and each adding something to the common store. One great objection to the more frequent exchange of hospitalities is the amount of labor it adds to the burdens of the housekeeper. The tired woman would be brightened by intercourse with other minds if she were not perplexed by the thought of the entertainment she must provide. With poor help; and possibly without any, she can not prepare a nice supper, and then enter with any zest or enjoyment into the visit, and so the chief good to be derived from it is done away with. It is not right that so much should be thought necessary as is almost always offered to guests—that a tea should not be considered complete without a variety of meats, half a dozen kinds of cake, and other things accordingly.

An experiment tried in one of the large villages in this State is worthy of being repeated elsewhere. A number of ladies and gentlemen deliberated upon this subject, and at last resolved to see what they could do; there were about a dozen in number, and they agreed to meet once in two weeks during the winter, at each other's houses, and spend the evening in music, reading, or conversation, as each hostess should decree. A simple supper was to be served; the bill of fare agreed upon was: white bread or brown, one kind of cold meat, one kind of cake, pickles or cheese, and some sweetmeat or canned fruit; tea or coffee. Each

lady pledged herself to offer nothing more. The result was a series of æsthetic teas which were a delight to those who participated in them, and proved the possibility of being hospitable without too great weariness of the flesh.

Country life ought to leave possible a less complex life, and there might be good society and more real interchange of thought, for all who have similar tastes are known to each other and are mutually attracted.

Every home ought to be administered in such a way that the evenings shall be held sacred to rest and recreation. It does not pay to work all day and then attempt to fill the evenings also. Everybody knows that sleep comes with great reluctance when the evening has been spent in hard labor. The brain worker who exhausts himself in study or abstract thinking, and the mother who, after sending the children to bed, has devoted her spare time to making a suit of clothes for her boy from one worn garment of his father's, will both wake from unrestful slumber in which one has gone over and over the knotty problem which occupied his last waking thought, and the other has felt herself surrounded in visions of the night by small boys' garments as Raphael's mild Madonna is encompassed with cherubs; and both will agree that they do not begin the day with the vigor required for its duties which they would have had if sound, untroubled sleep had blessed them. Then, too, many things are left undone that are worth doing. It is always worth while to be on good terms with our children. Fathers and mothers lose a great deal of the very best there is in life when they are too much occupied to observe the unfolding of their children's minds. It is more wonderful than the opening of a flower; more suggestive than the discovery of an asteroid; more helpful to the student of metaphysics than any other study. This fact is realized by some great men. One of the most interesting pictures upon which the mind

can dwell is that of Darwin watching with his matchless patience and noting down the indications of dawning intelligence in his little son. To give at least the hour between "the dark and the daylight" to the family is within the power of almost everybody. To sit around the fire and tell stories, to talk over the events of the day, to find out what each one of the family has thought about most that day, is all enjoyable and instructive. In one home of whose inner working I know something it is the usual practice, and, unless interrupted by visitors, each one in turn "makes up" a story; sometimes each one takes the same subject. Sometimes a limited time is given to each, and he must fill that time with the story he manufactures for the occasion. This is not only pure fun, but the correct use of language is taught in the best possible way. Another interesting amusement is to trace the association of ideas; it has a fascination for children, and after a very little practice they will tell with accuracy and delight how they came to think and speak of this thing and that. I fancy that children who go out of homes in which they have been made intellectual companions of father and mother will not only be better prepared to express their thoughts, but will really have something to express. They will be less easily influenced and carried about by divers strange doctrines.

WHY THE GIRLS DO NOT MARRY.

There appear from time to time articles in the newspapers upon a subject which might be talked over in some homes with good effect. These articles frequently take the form of communications from young men who have a certain amount of income, and who would like to marry, but who say that they dare ask no young woman whom they know to share it with them. The amount was sufficient for the fathers and mothers, but will not do for the

daughters—girls are so extravagant nowadays, and require so much. It may be that this is true, but I have grave doubts of it, and should like to ask who it is that makes the objections ; how many fathers and mothers are willing that their daughters shall begin life as they did, with just as simple surroundings ? It is not the higher education that our girls receive that unfits them for it ; there is nothing in mechanics or geology to inspire a girl with the notion that unless she can marry a man with ample means to support her in idleness she can not consent to a life with him. It is rather the false ideas instilled into her mind at home. What folly in her to leave a luxurious home for the unpretending one her husband can give her, where she will be obliged to do her share toward the common work of making it what it should be ! What obstacles are put in her way ! Unless she is a girl of high spirit and great determination, and who can follow Montaigne's advice, and do what she is afraid to, she gives up, but not because she believes that she could not be happy and useful in the home offered to her. It is the old story that a woman will follow the man she loves "beyond the night, across the day, through all the world." The girls are not to blame, but the parents, who, like crusty gardeners, have watched and guarded the perfect bloom of the hot-house plant, and will not allow it to be taken from them.

TRYING VISITORS.

Hard as it is to bear with grace the trials caused by agents, there is another class of visitors whose calls are fully as unwelcome. Indeed, I believe it is easier to get through the troubled half hour in which the broken-down minister—that pathetic figure who so frequently darkens our door—introduces to our notice his wonderful "Faith Cure" ; or that in which the audacious young man polishes one leg of a table, thereby disgracing the other three for

ever; or the young man in the ulster who, holding the book closely in his own hand, forces us to listen to sentences from it relating to matters of etiquette (it seems almost like the irony of fate for an agent to solicit names for this book!)—I repeat, it is easier to bear these afflictions than it is to have a neighbor or acquaintance drop in in a friendly way and ask one to subscribe a sum of money to some charitable object. Let us picture to ourselves a woman who is trying to do a good three hours' work in two, that she might give a little time to the particular employment which is a delight to her, and who wishes not only to make both ends meet but lap over a little at the end of the year, who has a way for every dollar, and even for every quarter of a dollar—think what it is to her to be interrupted and hindered, to have her nerves unsettled by the effort it costs her to give or to refuse! I have known a woman who had just money enough to pay for her children's winter stockings, and who did not see her way clear to another dollar that month, to give two thirds of it toward a camp-chair for the sexton of her church, and the other third helped pay for a silver card-case for the minister's wife. It was hard to patch and darn the children's stockings as she was obliged to do, but it was harder still to refuse her dear sister in the church when she said, in so convincing a tone, "Of course, you wish to give a little when the rest are all doing so." A young married lady told me not long ago that she believed she had given enough cake during the year for festivals and church parties to have stocked a first-class bakery for three months; "and I didn't know how to do it; I could not afford it, but I couldn't refuse." One may agree perfectly with Mr. Emerson when he says that "a man's money should not follow the direction of his neighbor's money, but should represent the things he would willingliest do with it." But let a friend pay her the delicate compliment of allow-

ing her to head a subscription, and see what she will do ! “I have a paper here which I know you want to sign,” said a man to his neighbor ; “we wish to raise funds to prosecute any one who sells cider without a license.” “I can not sign it ; I have other ways just now for my money,” was the reply. “Oh ! then, you, a mother, wish to countenance the drunkenness in this town !” was the unjust and uncharitable inference. Subscription papers are often lengthened in order to avoid the misconstruction mentioned here, and money which ought to go toward paying the necessary expenses of a household is taken from the reluctant hand of the woman who can not say no. I sometimes think it would be a good thing for our legislators to look into, or that some kind of a bill might be passed protecting women from the agent and the bearer of a subscription paper.

EATING BETWEEN MEALS.

There comes a time in the household when the head thereof must decide the momentous question as to whether the children shall be allowed to eat between meals or not. The question can be decided ; no matter how persistent a child may be, this can be settled, not simply be laid on the table. A woman who has even a very superficial knowledge of the working of the stomach can explain it to her child in such a way that it will make a strong impression upon his mind. To represent to an imaginative child that the stomach is like a man who goes to work upon your breakfast when you have eaten it with all his might, and who does not rest till he has ground the food up, and given the good part to the blood, so feeding each portion of the body, not forgetting fingers and toes even, and who rejects all the bad, keeping you from sickness and pain, will awaken intense interest in the child’s mind and be a great aid to obedience. Put it before him, and ask him if it is

not unkind and even cruel to give out another task before the first is finished and a little time for rest has been given. It will help you greatly in enforcing it upon his mind that he must not eat at irregular intervals. A child's digestive organs may be weak ; he may need to eat more frequently than a grown person, but it should invariably be at some stated time. When an early breakfast has been eaten and children have a long walk to school, they may be allowed to have a simple lunch at the recess, which usually occurs long enough before the dinner hour to give time for digestion. A piece of bread and butter and an apple, or a little basket of berries, or one or two figs and some fresh, crisp crackers, make a wholesome lunch. It will be eaten with great relish if the children do not know what is in the little basket hidden by the neat napkin, and they will open it with a feeling of pleased wonder as to what mamma has given them to-day. I called on a lady once whose little daughter of eight or nine years old, an extremely unhealthy looking child, with the dull eyes and muddy complexion that tell so plainly of indigestion, came into the room and whispered to her that she was hungry. "Go right to the cake-jar, love, and help yourself." As she turned away, and while still within hearing, her mother said : "She is such a delicate child—is never well, in fact—I can refuse her nothing." I thought—perhaps inhumanly—that it is a pity such a child should live to become a burden to herself and to those around her, or to perpetuate the false ideas, or the entire lack of ideas, exhibited in her training. This is the subject upon which I feel strongly, for I have the best interests of childhood at heart, and the amount of ignorance displayed by those who have the charge of children is something which partakes of the nature of a crime—for it is inexcusable. It is terrible to think that a woman who knows no more of the human body than she does of the

composition of the sun has it in her power to ruin the digestive organs of a whole family of children ! I wish that public opinion would reach this state—that a woman who starts out with a healthy baby, and in a few years, as the result of her care, has a sickly, diseased child, should be regarded as an object of shame, and not be allowed to sit down in satisfied ignorance and put her conclusions against those of men and women who have studied these subjects and who are authorities upon them. There are many mothers who conscientiously use their reason in the management of their children, who avail themselves of all the helps within their reach, and who endeavor to understand and minister to the real needs of both body and mind ; but a countless number are no more prepared to deal with the serious problem how our children ought to be fed than the little ones themselves.

HAVE ONLY WHAT YOU CAN AFFORD.

In all human probability George Eliot was not thinking of carpet buying, or anything whatever relating to spring cleaning and refurnishing, when she wrote these lines : “ ’Tis an assured good to seek the noblest. ’Tis your only good now you have seen it ; for that higher vision poisons all meaner choice for evermore ; ” and yet they flashed into my mind as I stood in the carpet room of a large store the other day watching the different buyers. I was particularly interested in one customer, a young woman with a thoughtful, refined face, and with all the little evidences which assured one of her good taste and fine instincts. It was interesting to see her hesitate over the different grades of carpet and then give a determined little shake of her head as she settled the question, and, with Axminster and body Brussels staring her in the face, asked in a moderately loud tone for a low-priced ingrain. It is true, I believe, that the more self-respect a woman has the more intense

is the inner consciousness that the best there is is not too good for her, and a happy, sweet-natured woman who knows a great deal may wonder why these things do not gravitate to her. It may require an effort of which she is almost ashamed to choose as she ought; indeed, she is quite ashamed when she says to herself that it is all she can afford to have, and that she ought to be content to think that she isn't obliged to patch and turn the old one this year, as she did last, and that she needn't burden her memory, and always when the door-bell rings pull the big chair over a particularly bad place in it! I fancied that this woman went to her home satisfied with the new carpet, which, though not very handsome, yet was fresh and pretty, and in keeping with the other appointments of the room for which it was intended. Happy, indeed, is she if she is content to regulate all her expenditure by this simple rule: 'To have only what she can afford to have! There is a "higher vision" even in carpet buying.

DRESS IN THE KITCHEN.

"Our Elizabeth looks pretty fine when she comes out on the street in the afternoon, but you ought to see her in the morning in the kitchen and around the house." So said a terrible old man, who was a friend of Elizabeth's family, to a young man who aspired to be something more than a friend to the girl. It was true that the young man, seeing her only in the afternoon or evening, in silk attire, and with glossy braids of golden hair, would hardly have recognized her in the carelessly-dressed girl who ran to hide herself if she heard the door-bell ring, and who did not dare present herself at window or door in the morning. The time consumed in concealing herself was sufficient to have made an elaborate toilet in, not counting the mortification she sometimes endured. She was not untidy either in a personal sense, but was simply negligent and careless.

There was not the least need of it ; indeed, it has always seemed as if Cinderella herself might have kept out of the ashes even if she was obliged to stay in the kitchen and to work. To look well while about house-work is worth while. A neat calico dress, short enough to clear the floor, smoothly brushed hair, a clean collar, and a plentiful supply of aprons, are all within the reach of any woman, and I maintain that she will do her work better, and feel more like doing it, if so prepared for it. "Dress, indeed," says Mr. Boswell in his superior tone, "we must allow has more effect upon strong minds than one should suppose having had the experience of it."

A KITCHEN MOTTO.

A capital motto to be hung over the kitchen door is this : "Thou desirest truth in the inward parts" ; and the woman who, when she expected company to tea, always went the first thing and washed the cellar stairs, had tendencies in the right direction ; she did it, she said, to "settle her mind," and there is no doubt whatever that it was a source of deep and heartfelt satisfaction to her, as she sat in the parlor and entertained her guests with sprightly conversation, or presided with ease and dignity at her daintily-dressed table, to reflect that the hidden and gracious virtues symbolized by clean cellar stairs were hers also. A habit of thoroughness is something which most people need to cultivate with assiduity, and in no profession is it more needed or does it count for more, dear housekeepers, who read this, than in ours. There is an unmistakable air about a perfectly neat house which is felt by all those who come into it ; there is no use in trying to make it appear that neatness and order are characteristics of your home unless they are. There is reason to think that some women are in this matter content to seem without caring to be neat, but it is a very transparent deceit. "If there is to be any dirt in

the house," said the best housekeeper I ever knew, "let it be where I can see it; let it lie on the parlor tables and chairs rather than be allowed to remain under the beds, and in corners where it will become rich soil for the development of germs of disease." There is a great difference between a disorderly housekeeper and an untidy one; there are often cogent reasons why a woman can not possibly always have her house in the order she loves; it may be the one severe trial of her life that she can not carry out her ideas in this respect, and she may be deserving of credit for accepting the situation with equanimity, especially if, as is frequently the case, she must also be obliged to endure the injustice of being rated a failure as a housekeeper, when in reality she is irreproachable so far as neatness is concerned. This is certainly of paramount importance; it is a truth sadly forced home sometimes, that life and death wait upon the discharge of what appear to be simple and even unimportant matters.

ABOUT GOOD COOKS.

"Good cooks are born, not made," I heard a lady exclaim the other night at a tea party. An animated discussion followed, but no one agreed unreservedly with the first speaker; one thought that a woman may learn to cook almost everything well, but would probably be obliged to omit one or two things from the ordinary bill of fare furnished in most of our homes; for example, she said she could cook all that was considered essential in her family, with the exception of raised biscuit; fried cakes was the rock upon which another foundered, while a third remarked, after the manner of a mental album, that her *bête noir* was pie crust. All these ladies claimed that they had tried repeatedly; they had proceeded after the most approved methods, but failed to produce good results. They sought in a playful way to account for it by thinking that they

are indebted for this incapacity to some unknown or forgotten ancestor whose dislike for that particular form of work had, in becoming transmitted to them, grown strong enough to render them incapable of performing it well. Now, all this, and more which followed, was naturally not calculated to help one who did not know anything about cooking, and who might possibly conclude that the whole business is not adapted to her, and that she can not learn to do it satisfactorily. Whatever may be true in regard to heredity, however truly our hands may be tied, there can be no notion more hurtful for a young person to entertain than that she can not do this or she can not do that. There is not much danger of a woman's attempting impossibilities. Goethe was right in saying that "we do not desire the stars." There will not be much time wasted in reaching after them. The old saying, that "where there is a will there is a way," is full of truth as applied to house-keeping. If I could help to impress it upon some bewildered and disheartened young housewife that there is for every failure some cause which is understandable, and which may be removed, I should feel, as Artemus Ward pathetically observed, that I have not lived in vain. Discouragements must be expected as a matter of course. I remember that, in the first year of my life as a housekeeper, a sentence of Hugh Miller's would come into my mind at appropriate times with all the force of a great temptation. It was this: "It is useless to attempt to do in spite of nature what one was never intended to do well." But consolation came in the thought that the woman who rules her own spirit is greater than the man who takes a city, and that, if she gives undivided and earnest attention for a year or two to all the small details of house-work, she will be able to do a great deal without expending so much thought upon it.

ABSURD ADVICE.

More nonsense has been written by way of advice to women on the management of husbands than upon any other subject, and the prevailing sentiment is in favor of some extraordinary manifestations on the part of the woman. For instance, if her husband comes home in a towering temper, as he does sometimes, she is expected to meet him with the orthodox smile, and mildly anticipate the sunshine which is supposed to be hidden by this cloud. "Soft words," we are told, "turn away wrath," and it is undoubtedly true, if the tones of wrath are not so loud as to prevent the soft words from being heard.

"Don't both lose your temper at once," is the common form of the sage rule given to young married people; and one can not help thinking that a strict adherence to it has resulted unhappily, some poor women never having an opportunity in the entire course of their married life to lose their temper, that luxury having been appropriated by the other party.

Who has not seen women with a cowed and submissive air which tells the tale of a repressed, almost loveless life? And occasionally that rare and terrible spectacle is presented of a man who, like Mr. Jellaby, is only at peace when alone with his head against the wall.

Is not Nature's example worthy of being noted, and possibly of being followed? To clear and sweeten the air, both clouds must discharge their electricity. Instead of a constant low rumbling of thunder, isn't it better to have a good lively clap?

When the mournful day arrives on which the young husband first "rises to explain" in a new and unlover-like way, if the wife responds in the right spirit she may check a long series of similar performances. As Dr. Crosby remarks upon another subject, "total abstinence is not the

true idea, but temperance, which allows one to use but not abuse."

This question of temper is not an unimportant one, and those who hold it a sin in the man, and an evidence of depravity in the child, to give indications of its possession, have forgotten that scene in the Temple when the house of God was no longer permitted to have the aspect of a house of merchandise.

TALKING ABOUT CHILDREN IN THEIR PRESENCE.

It is not an uncommon thing for well-bred and intelligent women to make the mistake of speaking of their children in their presence, as if having ears they heard not. Where is the man who can not look back to childhood and recall distinctly the delightful feeling of importance with which he thrilled as he became conscious that he was the subject of conversation? How many times children's bright sayings are repeated before them in a way that tends toward undue self-esteem!

"Mamma, you haven't told cousin Libbie what I said the other day," a small boy said reproachfully to his mother; and she, being reminded of it, told over some very wise remarks he had made, but their charm was lost as one noted the avidity with which they were listened to by the youth himself.

Sometimes the fond mother proceeds on the assumption that if she speaks in a lower tone than usual those two ever-open ears will not take in the force of her words.

It is astonishing to see how many men and women appear to have "burned their ships behind them;" they seem to possess no power over their past; they are unable to recall anything which will bring their own childhood near enough to be of service to them in their relations to their own children.

A mother one day, sitting beside her sick child, told a

neighbor that "she had a very bad spell about two o'clock in the morning; if we can get her past this hour without another such attack we shall hope she will get well." I submit to every right-feeling person if this was not downright cruelty. The poor nervous child with excited imagination could hardly get past that hour without increased suffering. How watchful we need to be, and with what constant care we have to seek for higher wisdom to help us in the management of our children!

DO NOT WAIT FOR A CONVENIENT SEASON.

"Girls," said grandmother to us one day when we had been having one of our what Aunt Dinah would call "clarin' up times," "girls, my grandmother used to tell me that one keep clean is worth a dozen make cleans." This bit of wisdom handed down through many generations, found true by each, is one of those universal truths over which race, country, and time have no power.

No one can appreciate the value of this suggestion unless she has experienced some of the discomforts produced by a habit of letting dust accumulate; letting little odd jobs go until chaos itself is represented in many parts of the house. It is doubly hard to do disagreeable things if we allow ourselves to dread them; in this, as in other important matters, it would be well to take the advice of Shakespeare, and "let the firstlings of our heart be the firstlings of our hand;" in other words, the moment we see a thing ought to be done, do it. A little boy, who says wise things sometimes, wished to learn to play the violin before he learned to read, "because you see, papa," he said, "I would rather learn it first; I always pull off the hardest boot first." So in housework, if there is anything particularly distasteful that must be done, do it first and have it over.

Some people do not need the command to do with might what their hands find to do; their natures say it to them

with a force not to be resisted ; but most of us like to hear it repeated often, that we may be helped to keep on day after day doing the duties insignificant in themselves at the proper moment.

WHAT SHALL WE DO WITH OLD CLOTHES ?

When the days come on which we desire to set off on pilgrimages, and, leaving the dusty house, turn Bohemian, we must stay closely at home, putting it in order and looking over closets and trunks full of old clothes. To whom shall we give them ?

Some of us look away from home and fill the boxes which go to the home missionary, of whose joyful reception of them I have always been doubtful. Others will answer the appeal of the beggar or tramp who forces us to take a personal interest in him till he is safely out of the gate on his way to our neighbor ; but many of us know of deserving people poorer than ourselves who will make good use of the outgrown garments, and, if along with them we can give a little of our own skill and ingenuity in remodeling them, what a blessing that gift will be !

Many women who are obliged to work almost all day to feed their children, and have very little time and strength left to plan out improvements, might accomplish wonders under intelligent directions.

Another question suggested now is, Shall we feed the wanderer, who, unlike ourselves, has no house to clean, and so is at liberty to yield to the universal instinct and set out on his travels in the pleasant springtime ? It has always seemed to me better to feed six unworthy people than to pass by the one really needy, worthy one. There are drawbacks and discouragements in the practice of this charity, for one day I provided a ten-o'clock breakfast for a sturdy beggar who turned sneeringly from it and said he didn't want that ; he had been "bread and buttered to death."

“HANDS OFF!”

Who that has arrived at years of discretion—whatever that age may be—has not been annoyed and pained at the manner in which some mothers allow their children to lay destructive hands on other people's property?

Well do I remember one child who was the terror of a large circle of relatives and friends. She never left a house without leaving certain reminders of her presence—broken vases, finger marks impossible to erase from photographs and wall-paper; pet books thumbed by her with a diligent carelessness that was simply exasperating to the owner; and there her mother would sit with calm, unruffled exterior and pursue a devious and much winding conversation with a mind single in its interest, entirely unconscious of the depredations her daughter was making. Somehow you could not be downright angry with her, but could never cease to wonder how it could be so. A generous, high-minded lady, a true friend she was, but the fact remains that she was blind and ignorant in respect to the government of her child. Impossibilities are never demanded of us; hence there must be many ways to impress upon children that some things are to be looked at and not touched.

“Your countrymen do not appear able to see with their eyes alone; they must put their hands upon things,” observed an irate foreigner at the Centennial Exhibition as he put, for the seventh time, he said, a new globe in place of one that an American vandal had broken.

We are certainly remiss in our duty in the matter of enforcing the “hands off” principle upon our children. No one would think of giving a baby a lighted candle to suck, however much he cries for it. The line must be drawn somewhere; then why not draw it at the handsome book on the table, the tidies, the pretty dishes, and costly

trifles which are so easily destroyed and are not likely to be replaced? You might include also the newspaper which papa may wish to look at again.

I once saw a baby boy creep up to a beautiful plant in a low window and clutch a tiny handful of leaves and blossoms. His mother said "No, no" in a very decided tone, and gave a soft blow on the hand, not to hurt him, but to emphasize her words. The boy never forgot it. Almost every day he would creep up to the plant, put out his hand, and look around mischievously at his mamma, but he never touched the plant again. He was a persistent little fellow too.

It is generally a question as to which has the stronger will, and the more decision of character—mother or baby; there ought to be no question, although, in fact, there often is, as to who shall be conqueror.

Children are certainly things of beauty, and might be joys for ever, if wisely loved and trained; and they would be welcomed instead of being just tolerated, as they often are.

CHEERFUL MEALS.

It is impossible to estimate properly the immense influence which is exerted upon a household by the atmosphere of the family table. If it is true, as Goethe somewhere says, that one does not come out of a room the same person who went in, the mind ever after retaining the impress of what affected it, what great results must be achieved by the meeting three times a day in the dining-room, by the conversation indulged in, and the sentiments habitually expressed there! A neat, well-ordered table is in itself a lesson to the children. A sensitive child almost invariably has better manners when dressed in his best, and I have seen with surprise the effect produced upon a certain small boy of my acquaintance by handsomely-dressed ladies who are polite to him.

To the inviting table, where there should always be something attractive, however simple the meal may be, most children will come prepared to behave properly. At this table the mother should not take her seat with disordered hair, and soiled collar, saying with the air of a martyr that it is the first time she has sat down to-day. The head of the house, if the dinner is not exactly to his mind, will not resent it as a personal affront, and if he does not, like Grandfather Smallweed, audibly ask to be "oblegged with the teapot or chair-cushion" to throw, will make his displeasure felt about as forcibly.

It really is worth while, and when philosophically looked upon is a matter of great importance, to lay aside, as far as possible, all thoughts of the hard work done before and to be done after a meal, and to allow no vexatious questions to be discussed at this time. The habit of brooding over our work and exhausting ourselves by going it all over in our minds is one to be studiously avoided. There is nothing which takes from one's energy more than this, and, when carried to excess, is a frequent cause of insanity.

Everybody knows that food digests better when eaten in agreeable company. It was something more than a pleasantry which made a friend remark that he could not have his wife and child pass the summer vacation away from him, as it gave him dyspepsia.

The poor child who comes to grief at the table, and is sent away from it with his dinner half eaten, and who suffers the whole afternoon with an undigested lump of food in his stomach, is to be pitied; and it is a wise plan to explain to children that for bad conduct at the table nature itself will punish them.

The effect of body upon mind and of mind upon body is shown in nothing more clearly than in the relation which exists between the brain and the stomach. It follows, then, that pleasant surprises in the way of preparing fa-

vorite dishes, that good taste and much painstaking in arranging all the appointments of the table and dining-room, rise above a mere ministering to the animal existence, and affect the fine issues of life.

A gentleman and his wife who had boarded for years philosophized a good deal in regard to the ethics of the table, and one day they made a set of rules which should govern their household in case they were ever so fortunate as to have one. The first rule was that no one should ever be allowed to speak disparagingly of any food that was placed on the table. They reasoned in this way: If the mistress of the house gives the attention to its concerns that she really ought to give, nothing will appear at the table which is hurtful or is not well cooked. When she has provided what seems to her proper, she, of course, respecting the known tastes of members of the family, it is unwise and unnecessary to criticise and find fault. It is not my purpose to show that this rule was ever completely carried out; that no exceptions were ever made to it, but the effect of such a course can readily be seen. The good influence it would have upon children can not be doubted; capricious appetites would not be cultivated, and we should not often see small boys and girls who are exceedingly disagreeable embryo epicures. Theoretically, of course, no gentleman could indulge in a practice which would give pain, particularly in the presence of guests, and yet, practically, it is not so; men who love their wives devotedly have been known to say that the bread is baked too much, the short cake is too rich, and even that the steak is not tender. No woman can look upon these as impersonal remarks. Perhaps some one who has studied human nature very thoroughly can explain why it is that next to being thought handsome a woman loves to be called a good cook; there are women whom one can pay no finer compliment than to ask them for one of their favorite recipes. Poor

cooks are the exception, and not the rule ; very few men prefer other tables to their own, the "home taste," the individuality of their wives' bread and pies is more in harmony with their tastes than any other bread and pies in the world ; they will say so sometimes. If it were ever possible to enforce the rule which was to be first in the model home, it is now when almost every woman is getting ideas on advanced cooking, and is trying to make her table do something more than simply feed the hungry. If it were the practice of each one to bring something good to say and to think about to the table, a reform would commence which would make itself felt by all connected with the family.

Good behavior and cheerfulness ought to accompany each meal as naturally and unvaryingly as bread and butter. The happy laughter, which distributes nervous force and calls the blood from the brain, allowing the stomach to get its share, should be heard more frequently at our tables. No one should feel at liberty to say one word which is not at least kind and thoughtful any more than he would withhold a sufficient quantity of food. These facts need more careful attention than they have usually received.

MARRIED BUT NOT MATED.

Almost every one has had occasion some time to wonder how certain married people of their acquaintance ever concluded to go through life together, they appear to have so little in common in middle age. It is pathetic, and yet at the same time there is something ludicrous about it. It is truly a curious spectacle to see a husband and wife who have positively nothing to say to each other, who communicate, to be sure, in regard to the commonplaces of everyday life, but who are dumb so far as any real interchange of thought is concerned ; who sit through an evening's entertainment or ride a hundred miles side by side with nothing to indicate beyond the fact of their proximity that here

are two people who have chosen each other out of all the world (according to the common superstition) to be companions. If they drift apart, the husband is almost always blamed, while the wife is in many cases the one in fault. While her husband in his work comes in contact with men of ideas, and becomes a part of the life that is pushing on into a different plane, and so is brightened and broadened even while he is wearied by it, she allows herself to be absorbed in the little details of her work, and at length her thoughts do not rise above them, and while she rehearses her little vexations, and dwells upon them, she fancies that he is free from annoyances, unless, indeed, it is some great trouble worthy of being called a failure. There are many women who know no more of the real life of their husbands than they do of that of a perfect stranger. That there is no need of this is shown by countless examples. Picture Mrs. Carlyle, as Mrs. Oliphant describes her, incessantly occupied with the little cares of a household, when she was not only obliged to arrange things for her husband's comfort, but also to invent contrivances to save him little troubles, and yet at the same time was possessed of a mind capable of appreciating his greatest work and of correctly estimating his character, and was withal so interested in all that concerned him that the half-hours spent in quiet talk with her her husband declares to have been the most delightful moments of his life ! There need be no greater disproportion between a husband and wife whose circle is smaller and whose ability is far less. Some of the most beautiful examples of devoted affection and complete companionship are not told of in magazine articles, they are going on before our very eyes in humble homes, and the truth is there appreciated that, in order to be all that one ought to be, there needs to be that "renewing of the mind" of which Hamerton speaks in the "Intellectual Life." No man or woman who gives thought to this matter can conclude that

it is wise to draw continually upon the capital with which they started, but will try to increase it by fresh thoughts, and by making themselves constantly interesting and helpful to each other.

PUNISHMENT OF CHILDREN.

Opinions have differed in regard to inflicting bodily punishment upon children from the day when the wise man declared that he that spareth the rod hateth his child to the time when the late Professor Finney attempted to apply his principle of the efficiency of "moral suasion" to Artemus Ward's kangaroo. And even later ; for does not Colonel Ingersoll draw a graphic, and it must be confessed a truthful, picture of a parent of to-day, six feet tall, standing over a child of three or four years, with distorted face and birch twig ?

How often, indeed, the so-called punishment is but an outlet for one's own ill-temper and disturbed sensibilities, and not at all in the spirit of a just retribution which follows disobedience !

There are, however, some sensible people who believe in a little "judicious spanking," but, if they were to make a rule to count a hundred before striking a blow, how often would the culprit go scot-free !

If the object of education is to make a slave of your child, by all means compel obedience ; but if it is to make him a reasonable being, then appeal continually to the reason. It requires a great deal more patience and time when your child has disobeyed you, or has done something which he ought not to have done, to secure his attention, lay the matter calmly before him, show him how far-reaching his little naughty act is, to what you fear it may lead, why it must not be repeated, and a tendency to wrong-doing be induced.

Do you say this can not be understood by children ?

It can be. Children see so deeply into these questions that sometimes, notwithstanding the want of logic, one is almost inclined to believe with Wordsworth that "shades of the prison house" do "close round the growing boy," and that his "birth is but a sleep and a forgetting," such insight does he seem to have at times, so quick his apprehension of truth. How very much easier, if you can make it all right with your conscience, to give the child a good whipping and turn away with no further explanation than you would make to a dog or horse, without even the friendly pat or word with which you express to those animals that there is a hidden kindness in the blows you have given ! This course is also more satisfactory to the neighbors. They understand your boy better than you do, though they can not see as you see peculiarities of your own shining out in him, and little suggestions of his father's character which help you to penetrate deep into his mind and to judge as to the kind and measure of reform he needs, and to determine how much of the act was really his. No, they are indebted to no aids of this kind, and still are able to decide with no shadow of doubt as to the correct course for you to pursue.

There probably are people—though no man numbers them among his acquaintance—who do not care what others say, who are not affected by remarks that are dropped by other parents, and by some who are not parents, for their benefit ; but many of us are influenced somewhat by them, and are annoyed more than can easily be told.

Who has ever estimated the unnecessary suffering of many a poor minister's wife caused by the criticism bestowed upon her boys by the people who are banded together to reclaim the world, and to make the wilderness blossom as the rose ?

If our faith in the good sense of our own well-considered

system is strengthened, as it may be, by our making every effort possible to be independent and unyielding to the prejudices of those with whom we are sometimes unfortunately associated, we can bear with fortitude many trials of this kind, and learn day by day to give a new and wonderfully practical meaning to that gracious advice tendered so long ago, which is so often forgotten, so often made to mean something far different—we may truly live in the world and yet not be of it. With this lesson learned, anxious mothers may take comfort now and here, and not wait until the Millennium, when some people will have been made over, or so added to and adorned as to render them unrecognizable.

DO NOT PROMISE LIGHTLY.

When a man chooses the profession of law he does not expect to be a musician and a journalist also; he knows that if he would succeed he must devote himself to the one chosen calling. When a woman marries she realizes that, in order to reach lofty heights in wife and motherhood, she must sacrifice lesser aims. She must be willing to lay aside the delightful occupations which have made her girlhood pleasant; she must know that from the hour when her baby is laid in the little cradle, dressed with loving forethought, to that darker hour when the mature man lies down in his last sleep, she will give full meaning to the words "constant care." Her mind once unfettered will be at liberty no more, but will be bound by ties stronger than life or death to those who have come to her from out the great unknown. Wait a while, girls; think it all over before you promise to become wives—to take these duties and burdens upon you. Sweet and satisfying as are the obligations of wife and mother, they are not to be taken lightly. A husband must not be looked upon as a sort of perpetual beau, and children as extremely uncertain and

improbable adjuncts. Unless, like Wilhelm Meister, your apprenticeship ended, you reach out of yourself and ask for larger duties, for a wider field of labor, you had better stay at home with father and mother, dignifying the relation of daughter, filling the old established home with the mild radiance which would seem but a dim light in a new one.

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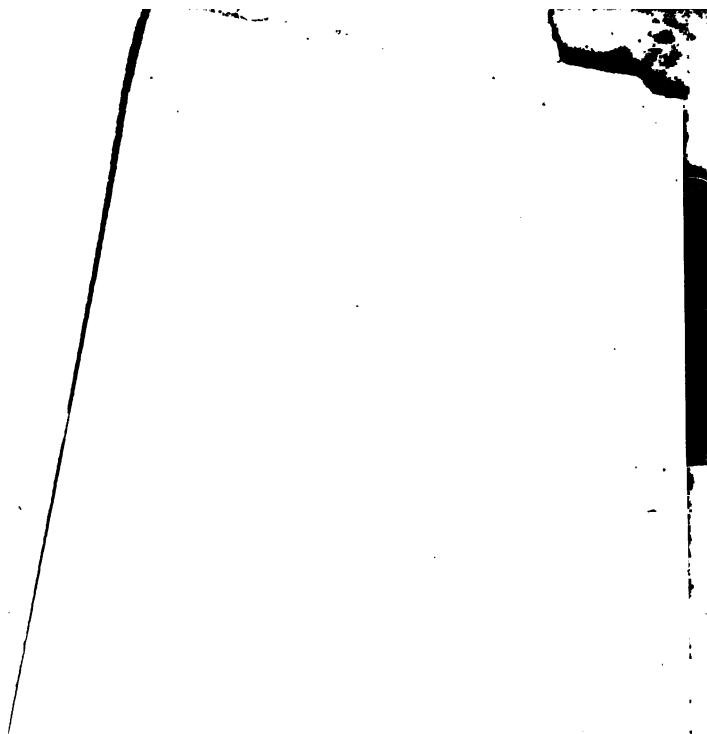
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